Within these pages is a collection of tried and favorite recipes, submitted by neighbors and friends of St. Michael's Parish, Farrell, Pennsylvania. No claim is made for the originality of any one recipe. Acknowledgement is hereby given to all persons or to any source from which these recipes were obtained. We submit these recipes with deepest gratitude to all who in any way helped in compiling this book. We trust it will be a helpful guide to those who will come to use it.

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COOK BOOK COMMITTEE

St. Michael's Church
1140 Spearman Avenue
Farrell, Pennsylvania

BLESSING BEFORE MEALS

Bless us, O Lord, and these Thy gifts,
Which we are about to receive from Thy bounty,
Through Christ Our Lord. Amen.

* * *

GRACE AFTER MEALS

We give Thee Thanks
For all Thy benefits, O Almighty God,
Who livest and reignest forever. Amen.

May the souls of the faithful departed,
Through the mercy of God rest in peace. Amen.

SPECIAL RECIPES FROM FAMOUS PERSONALITIES

FROM THE FIRST LADY

MRS. JOHN F. KENNEDY

With best wishes,
Jacqueline Kennedy

LOBSTER CARDINALE

6 1½ pound lobsters
8 cups boiling water
¾ cup butter or margarine
4 tablespoons flour
1½ teaspoons salt
2 tablespoons dry white wine
4 tablespoons chopped canned mushrooms
1 tablespoon grated Parmesan cheese

Drop lobsters into rapidly boiling water. When water returns to a boil cook lobsters 15 minutes; remove and cool. Boil the water rapidly until it is reduced to 2 cups. Place each lobster on its back and with a sharp knife cut membrane the entire length of the body. Remove and discard the stomach portion, which is under the head. Remove meat from claws and body and cut into 1-inch pieces. Place body shells in a shallow baking pan. Melt 4 tablespoonfuls of butter in a saucepan; add flour and salt. Gradually add the 2 cups reduced liquid, stirring constantly until smooth and thickened. Cook 15 minutes, stirring frequently. Add wine, mushrooms and the remaining butter. Spread a little sauce in the bottom of each shell. Add lobster meat; top with rest of sauce and sprinkle with cheese. Place 3 to 4 inches from heat in a preheated broiler and broil about 5 minutes, until mixture is hot and lightly browned. Serves 6.

SALAD MIMOSA

¼ cup olive oil
1 tablespoon wine vinegar
½ teaspoon salt
Dash of pepper
1/3 clove garlic, finely minced
2 quarts crisp salad greens
2 hard-cooked eggs, finely chopped

Combine oil, vinegar, salt, pepper and garlic in a jar with tight lid. Shake vigorously. Arrange greens in salad bowl; add dressing and toss thoroughly. Sprinkle with chopped egg. Serves 6.

MRS. LYNDON B. JOHNSON

PEDERNALES RIVER CHILI

4 pounds chili meat
1 large onion
2 cloves garlic
1 teaspoon ground oregano
1 teaspoon comino seed
6 teaspoons chili powder
—more if needed
2 cans Ro-tel tomatoes
Salt to taste
2 cups of hot water

Put chili meat, onions and garlic in large heavy boiler or skillet. Sear until light colored. Add oregano, comino, chili powder, tomatoes and hot water. Bring to a boil, lower heat and simmer about one hour. As fat cooks out—skim.

NOCHE SPECIALS

Cut tortillas into quarters and fry in deep hot fat until brown and crisp on both sides. Drain and put about one teaspoon of grated cheese and a slice of jalapeno pepper on each quarter. Place in hot oven until well heated and cheese begins to melt. Serve at once.

MRS. DWIGHT D. EISENHOWER

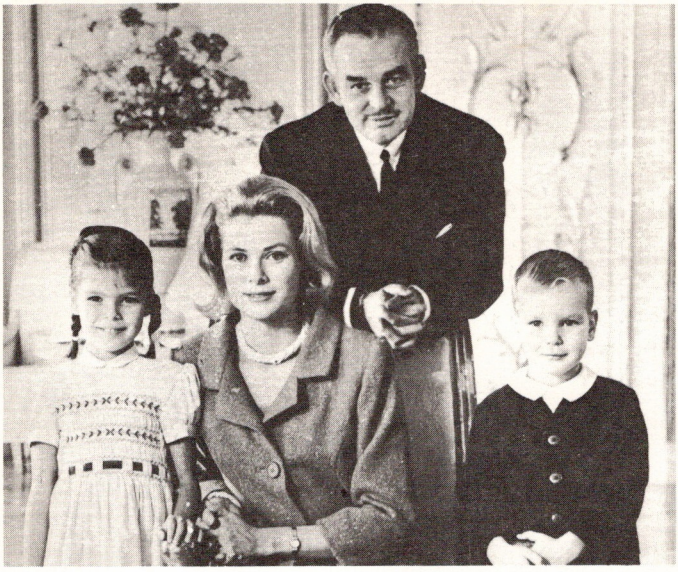
MRS. EISENHOWER'S SUGAR COOKIES

½ Cup Butter
1 Cup Sugar
2 Egg Yolks
1 Tablespoon Cream
1 Teaspoon Vanilla
½ Teaspoon Salt
1 Teaspoon Baking Powder
1½ Cups Flour

Mix and sift flour, baking powder and salt. Cream butter, add sugar slowly and cream until fluffy. Stir in well-beaten egg yolks and vanilla extract. Add sifted dry ingredients alternately with the cream. Chill for one hour, roll and cut in any desired shape. Sprinkle with sugar before baking.

Bake in a moderate oven 350° or 375° F. 10 to 12 minutes.

THE ROYAL FAMILY OF MONACO



PISSALADIERE

This is a very old Monégasque specialty and, therefore, one of the favorite dishes in the Principality. It is often made at home, here, or one can buy it in any bakery shop or in the Market Place. Pissaladiere is baked all year round and may be eaten hot or cold.

1 pound white flour
15-20 grams baker's yeast
1 wineglass of oil
bowl of milk
pinch of salt

Soak the yeast in a little water to soften. Put flour in a bowl. Make a depression in the middle of the flour and pour the glass of oil and the yeast into it, then add the salt. Mix and knead the milk into it. Let the paste rest in the bowl until it has risen to one and three-quarters times its original volume.

PREPARATION OF THE SAUCE: Take 3 or 4 onions, chop them finely and cook gently in olive oil. Do not let them brown. Add 3 or 4 spoonsful of canned tomatoes, or 3 or 4 fresh tomatoes, chopped. Put the paste on an oiled board and roll to the thickness of 1 centimetre.

Spread your sauce on this. Add some anchovy filets and some cloves of garlic (the latter is optional). Put in a moderate oven and bake for 20 minutes to half an hour.

EUNICE K. SHRIVER
(Eunice Kennedy)

CREME BRULEE

Heat in a double boiler until hot:

2 cups whipping or heavier cream

Pour it slowly over:

4 well-beaten eggs

Beat constantly while pouring. Return the mixture to the double boiler. Stir in:

2 tablespoons sugar

Heat until the eggs thicken and the custard coats a spoon heavily. Place the mixture in a greased baking dish or custard cups. (For best results this custard should be made and chilled the day before it is caramelized.)

Cover the custard with:

¼ to 1/3-inch layer of lump-free light brown sugar or maple sugar

Place the custard cups or dish in a shallow pan. Place the custard in a cold oven. Turn the heat to 250° and heat until the sugar is caramelized. Keep the oven door open and regularly turn the dish to even the heating. While the sugar caramelizes, watch carefully as it may scorch. Serve at once.

MRS. STEPHEN E. SMITH
(Jean Kennedy)

EGG CURRY RING

Bring two cups of clear chicken stock to boil and dissolve in it one tablespoon curry powder. Soften two packages of gelatine in quarter cup of cold water or stock for five minutes and dissolve in chicken stock until it starts to thicken. Blend in one and half cups of mayonnaise and fold in three hard boiled cooked eggs that have been put in blender with quarter cup of stock.

Decorate the bottom of ring mould with olive rings and fill. Chill and serve with watercress in the center of ring, or chicken salad.

MRS. ROBERT F. KENNEDY

CHOCOLATE ROLL

¾ cup sugar
6 tablespoons of cake flour
6 tablespoons of cocoa
½ teaspoon baking powder
¼ teaspoon salt

Sift together three times.

4 eggs, separated
1 teaspoon vanilla

Mix beaten egg yolks and stiffly beaten whites. Add vanilla. Fold into flour mixture.

Bake for 12 minutes at 400°.

Top with chocolate sauce—sprinkle green pistachios on top.

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Soups

"POTATO CABBAGE SOUP" – Mrs. John Shemancik

1 small solid head of cabbage
4 whole potatoes
1 tablespoon butter
1 tablespoon flour
1 teaspoon thinly diced onions
1 tablespoon flour
salt and pepper to taste

Quarter the head of cabbage and wash well. Peel potatoes and cut in halves. Place in soup kettle with 5 cups water. Bring to a boil and then simmer for 25 to 30 minutes until the vegetables are tender. Melt butter in saucepan. Add onions and continue to cook for a minute or until the onions are brown. Take off stove and add ½ cup cold water. Bring to boil and stir until smooth. Add vinegar and then add this brown sauce to the cooked potatoes and cabbage. Season with salt and pepper to taste.

"CHICKEN-RICE SOUP" – M. C.

¼ cup uncooked rice
salt and pepper
2 cups chicken broth; or
4 chicken bouillon cubes in
2 cups boiling water

Add rice to chicken broth; bring to boiling and simmer covered until the rice is tender, about 20 minutes. Serves 2 to 3.

VEGETABLE BEEF SOUP – Mrs. John Antos

2 pounds soup meat
(chuck, or shank & bone)
2 quarts boiling water
2 bay leaves
1 onion, minced
2 or 3 stalks celery, minced
2 cups diced potatoes
1 cup corn
1 cup peas
1 cup lima beans and string beans
1 cup carrots, diced
1 quart tomatoes
2 tablespoons salt
black or white pepper to taste,
¼ teaspoon or less
2 cups shredded cabbage

Broil meat under Broiler, until well browned; transfer to large kettle. Add about 2 quarts boiling water, add bay leaves, minced onion and minced celery. Cook slowly until meat is well done. Remove meat from water, set aside to cool.

To the broth add 2 cups potatoes and rest of the vegetables (fresh, canned or frozen); cook till vegetables are tender. Then add

2 cups of shredded cabbage and meat which has been cooled and cut to bite size pieces. Cook till cabbage is tender. Add more boiling water if needed. (When garden vegetables are used this soup can be made in large quantities and frozen. Keeps well.)

"PEASANT SOUP" – M. C.

4 cups water
1 small smoked ham hock
1 cup soaked split peas
½ cup finely grated carrots
¼ cup chopped celery
¼ cup finely chopped onion
1 sprig parsley, cut fine
1 bay leaf, crumbled
1/8 teaspoon thyme
salt and pepper to taste

Combine all ingredients in pressure cooker; cook at 10 pounds for 45 minutes. Remove ham hock; skin and dice; add to soup. Serves 6.

LENTIL SOUP – Mrs. Michael Durisko, Jr.

2 cups dry lentils
2 medium potatoes
1 small onion
¼ pound margarine
½ cup flour (about)
½ teaspoon garlic salt, or
1 small clove (chopped)
salt and pepper to taste

Wash lentils clean; add about 2 quarts water. Cook slowly until tender with garlic salt or clove of garlic. When very tender add cubed raw potatoes and cook till soft. Make gravy by browning flour and margarine and chopped onion. Add to lentils and cook slowly until soup is smooth and creamy.

SPLIT PEA SOUP – Mrs. John Bilak

1 cup split dry peas
1 pork knuckle or ham bone
2 quarts water
1 medium onion, chopped
½ cup chopped celery
1 carrot, chopped fine
salt and pepper to taste
1 cup cream

Combine all ingredients and season. Cook until well done. Stir in cream just before serving.

CARAWAY SEED SOUP – Mrs. George Andriyo

1 tablespoon butter
1 tablespoon flour
¾ teaspoon salt
1 teaspoon Caraway seed
4 cups water

Melt butter, add flour and salt. Stir until brown, add caraway seeds, stirring until seeds pop. This brings out the flavor. Add water, bring to boil, strain.

POTATO SOUP – Mrs. Mary Mickel

4 medium potatoes, peeled
1 medium onion, peeled
Few sprigs celery or parsley
3 quarts water
1 teaspoon red pepper
1 teaspoon salt
2 tablespoons flour
2 tablespoons margarine or oil

Dice or cut onion, potatoes, Brown onion in margarine until light brown. Add flour and brown a little. Add the potatoes and pepper, mix well. Add the water, chopped celery or parsley and salt. Boil until the potatoes are cooked and soft.

GRATED NOODLES – 1½ cups flour - 1 whole egg - ½ cup water

Mix to make a noodle dough. Grate this dough and add to potato soup. Let boil in soup for 2 or 3 minutes, or until grated noodles are cooked. Cool.

"AUTUMN SOUP" – M. C.

1 pound ground beef
1 cup chopped onions
4 cups hot water
1 cup cut-up carrots
1 cup cut-up celery
1 cup cut-up potato
2 teaspoons salt
½ teaspoon pepper
1 teaspoon meat extract
1 bay leaf and pinch basil
6 whole fresh tomatoes, stems removed

Brown beef slowly in hot fat in a deep kettle. Add onions and cook for 5 minutes. Loosen meat from bottom of kettle. Add remaining ingredients, less tomatoes; bring to boil, cover and simmer 20 minutes. Add tomatoes; simmer 10 minutes more.

Serve whole tomato in each bowl. Serves 6.

SAVORY VEGETABLE SOUP – Mary Lou Yonosik

Beef bones and remaining meat from 6th & 7th ribs
1 tablespoon salt
¼ teaspoon pepper
½ cup chopped onion
2 quarts water
1 cup diced raw potato
½ cup sliced celery
1 cup sliced carrots
1 cup shredded cabbage
1 cup whole kernel corn
2 cups cut green beans (optional)
1 No. 2 can (2 cups cooked) tomatoes

Dice meat pieces left after making country club steaks and rolled pot roast. Brown diced meat on all sides. Add bones, seasoning, onion, and water. Cover and simmer for 2 hours. Add remaining vegetables, cover and simmer 1 hour longer. Remove meat from bones and add to soup. 8 to 10 servings.

BEEF NOODLE SOUP – Mary Lou Yonosik

2 pounds chuck roast
soup bone
celery
carrots
small head cabbage
1 medium can tomatoes
parsley
garlic
whole onion
green pepper
paprika
salt and pepper

Boil beef; keep removing scum. Clean and cut vegetables. Add to soup at one time.

SLOVAK CHRISTMAS SOUP WITH NOODLES

2 tablespoons butter
1 heaping tablespoon flour
½ teaspoon paprika
1 cup cold water
4 cups boiling water
2 medium potatoes, diced
1 cup cooked mushrooms, chopped
½ cup sauer kraut juice

Brown butter and flour in small frying pan to light brown. Add paprika and cold water. Boil until dissolved. Add to boiling water. Season with salt and pepper. Add potatoes and mushrooms. Cook until potatoes are done. Add sauerkraut juice. Bring to boiling point.

NOODLES – 1 egg - 1 cup flour - warm water

Combine egg and flour. Add enough water to make stiff dough. Chop dough until mixture resembles small peas. Sprinkle with flour to prevent sticking while chopping. Cook in boiling, salted water for about 10 minutes. Rinse in cold water. Drain. Add to soup.

SLOVAK CHRISTMAS SOUP

½ pound dry mushrooms or 1 quart canned, drained and chopped
1 quart sauer kraut juice
3 quarts water
1 cup rice
1 tablespoon butter
1 small onion, chopped
1 tablespoon flour
salt and pepper

Wash dry mushrooms well in warm water. Mix kraut juice and and water. (If a more sauer soup is desired use more juice and less water.) Place liquid over heat and bring to boiling point. Add mushrooms. Simmer about 1 hour. Wash rice and drain. Add to boiling mushroom soup; simmer ½ hour or more. Put onion, butter and flour in skillet. Brown well. Add to soup. Mix well. (If canned mushrooms are used simmer only about ½ hour. Serves 12.)

LIMA BEAN SOUP – Margaret Harmody

½ or ¾ package beans
3 quarts cold water
dash salt
1 piece celery
pinch soda
2 pats butter
½ onion, sliced
1½ packages square noodles

Soak beans in cold water three to four hours. Add dash of salt and celery. Boil until beans are done, about 1 hour. Add soda. In pan melt butter, add onion and put on low heat, stirring until glassy; pour into soup.

Cook noodles about ½ hour. Save water from noodles and add to soup. Rinse noodles and drain. Serve with soup.

LIMA BEAN SOUP – Mrs. Eleanor Lucas

1 cup dry lima beans
1 cup canned tomatoes
2 tablespoons butter
4 tablespoons flour

1 cup potatoes, diced
1 onion, cut fine
1 cup carrot, diced
1 cup celery, diced
1½ teaspoons salt
¼ teaspoon pepper
1 quart water

Soak lima beans in 2 quarts of water for 1 hour. Cook till almost tender. Add the vegetables and seasonings and cook till vegetables are done.

Melt butter–add flour and brown. Add to the soup and stir until well blended. Boil 5 minutes.

POTATO SOUP – Mrs. Joseph Valansky

3 quarts water
5 large, diced potatoes
2 tablespoons chopped parsley or celery

Let cook till potatoes are soft–about ½ hour.

Add –

½ teaspoon garlic salt - ½ teaspoon black pepper - 1 tablespoon salt

When potatoes are cooked make brown sauce and add to soup mixture.

BROWN SAUCE–2 heaping tblsps. butter - 2 heaping tblsps. flour

Brown and add one diced onion. When onion is soft add about one or two dippers of juice from soup to brown sauce to make a thickening. Then pour this mixture into the soup and cook about 5 or 10 minutes longer.

MUSHROOM SOUP – Mrs. John Madura

3 quarts water
¼ pound dry mushrooms
1 small can washed sauer kraut

Cook about 45 minutes; add–

1 tablespoon salt
½ teaspoon black pepper
½ teaspoon garlic salt (optional)

Make brown sauce and add to soup.

GREEN BEAN SOUP

1 pound green beans, cooked, or No. 2 can
3 or 4 medium potatoes, diced
2 tablespoons vinegar (optional)
1 clove garlic
1 cup sour cream
salt and pepper
2 tablespoons flour
¼ cup water
1 medium onion, chopped and sauteed in butter

Cook potatoes in salted water. When half done, add beans, vinegar, pepper and garlic (spear on toothpick for easy finding). Remove later. Add onions. Simmer until potatoes are done. Thicken with paste of flour and water. Remove from heat. Slowly stir in sour cream. Do not cook. Serves 6.

"QUICK POTATO SOUP" – M. C.

1 tablespoon grated onion
1½ cups chicken broth
2 cups milk
½ cup pkged. instant mashed potatoes
1 teaspoon salt
¼ teaspoon pepper

Add onion to chicken broth; bring to boiling. Slowly add milk, potato, seasonings. Heat to boiling. Top each bowl with cut chives from that pot in the window. Serves 4 to 6.

ESCAROLE SOUP – Ann Sorrells

2 soup bones
1 teaspoon salt
2 tablespoons tomato paste
1½ quarts water
¾ pound chopped soup meat
1 clove garlic, minced
parsley
1 egg
salt and pepper
3 tablespoons Parmesan cheese
1½ pounds chopped escarole
1 chopped onion
1 cup diced celery
1 cup chopped carrot
1 cup diced potatoes
1 tablespoon minced parsley

Simmer bones, salt, tomato paste, and water ½ hour. Mix together chopped meat, garlic, parsley, egg, seasoning, and cheese. Simmer 10 minutes longer, add escarole and remaining vegetables and simmer 30 minutes longer. Serve with grated Parmesan cheese and garnish with sprigs of parsley. Serves 6.

TOASTED GARLIC BREAD–Add ½ clove garlic (ground) to butter and let stand ½ hour. Butter bread and toast in oven.

WRITE EXTRA RECIPES HERE:–

Meats and Casseroles

STUDENINA 'Jellied Pig's Feet' – Mrs. John Yensick

3 pounds pigs feet, chopped in half lengthwise
water
½ teaspoon pepper
1 teaspoon salt
clove garlic
¼ teaspoon paprika

Singe feet by holding over flame. Wash, boil–pour off water. Add fresh water to cover. Bring to boiling point and skim if necessary. Simmer slowly. Add garlic, salt, pepper and paprika. Cook till bones fall apart, (about 4–5 hours). Pour into dishes and let stand overnight in a cold place.

SPANISH NOODLES – Mrs. Mary Lou Yonosik

1 pound ground beef
1 can tomatoes
1 can stewed tomatoes
1 package wide noodles
1 onion, sliced
salt and pepper

Fry beef and onion till brown. Then add noodles and cook until noodles are brown and soft. Add tomatoes and cook until noodles have a soft red color. Serves 6.

BREADED CHICKEN – Pauline Golub

2 fryers–cut up, wash and drain on paper towels. Arrange all pieces on towels and season lightly with salt, pepper, garlic salt and parsley flakes. In deep baking pan prepare and mix: 3 cups bread crumbs, 1 cup pancake flour. Season with salt and pepper, garlic salt and parsley flakes. Mix. Press each piece of chicken into crumbs and then into egg mixture (3 eggs and 1 cup milk, beat together).

Fry quickly in deep oil–400° for just 1 minute–just to brown. Arrange on rack in roaster and cover. Bake 250° about 2 hours.

HUNGARIAN GOULASH

4 tablespoons shortening
4 pounds beef, cut in cubes
2 cups minced onion
1 teaspoon dry mustard
3 teaspoons paprika
2 tablespoons salt
½ cup brown sugar
4 tablespoons Worcestershire sauce
3 teaspoons cider vinegar
1½ cups ketchup
4 cups water
¾ cup flour

Melt shortening in pan. Brown meat on all sides; stir in onion. Combine mustard, paprika, salt, and sugar. Combine Worcestershire sauce, vinegar, ketchup, and 3 cups of the water; add to mustard mixture. Add combined ingredients to meat; blend, cover. Reduce heat. Cook 2½ hours or until meat is very tender. Stir occasionally. Blend flour with remaining one cup of water; add to meat mixture. Stir until thickened. Serve over cooked noodles. Serves 14–16.

CHICKEN AND RICE CASSEROLE – Irene Andriyo

3 chicken breasts
½ cup butter

Split chicken breasts in half, bone as much as possible. Brown chicken in butter and set aside. Combine 1 can each of mushroom soup, cream of chicken soup, cream of celery soup and 1 cup raw rice (washed). Add 3 cans of water. Place in buttered casserole, bake at 350 degrees for 1 hour. Uncover and place browned chicken breasts on top and return to oven for 45 minutes longer.

EASY SPAGHETTI BAKE – Ann Sorrells

2 slices bacon, diced
2 medium onions, chopped
1 clove garlic, minced
½ pound ground beef
1½ teaspoons salt
pepper to taste
1 teaspoon chili powder
2 8-ounce cans tomato sauce
2½ cups water
½ cup sliced ripe olives
½ pound spaghetti
1 cup grated cheddar cheese

In large pan or heavy skillet, fry bacon 2 minutes. Add onion and garlic. Cook until soft. Add meat, cook, and stir until meat loses red color. Stir in seasonings, tomato sauce and water. Cover and simmer 25 minutes. Stir in ripe olives. Break half of spaghetti (uncooked) into a two-quart casserole, cover with half of sauce and half of cheese. Repeat layers. Cover with lid. Bake at 350° F. for 30 minutes. Uncover, bake 15 minutes longer or until browned and bubbly looking. Makes 6 servings.

MARINATED LAMB KABOBS

½ cup salad oil
½ cup vinegar
1 small eggplant, diced
¼ pound mushrooms

1 clove garlic, sliced
1 teaspoon oregano
1 teaspoon onion salt
1 1-pound can small potatoes, drained
2 canned pimientos, diced
1½ pounds boneless lamb shoulder, cut in 1-inch cubes

Combine first five ingredients; blend. Add lamb. Cover and chill 3 hours. Drain; reserve oil mixture. Arrange lamb, eggplant, mushrooms, potatoes and pimientos on skewers. Brush with oil mixture frequently while broiling. Makes 6 servings.

SAUSAGE SUPPER – Mrs. Peter Lazor

1 pound sausage links
5 medium potatoes, sliced
2 large onions, sliced thin
3 tablespoons chopped green pepper
1½ teaspoons salt
¼ teaspoon pepper
1–10½ ounce can cream of tomato soup

Brown sausage; set aside. Pour off excess fat. Add potatoes and brown. Place sliced onions over potatoes and sprinkle green pepper on top. Season with salt and pepper. Lay sausage over vegetables and pour soup all over. Cook for 20 to 25 minutes. Serves 4.

LIVER PATTIES – Mrs. Ann Gryc

1 pound beef liver
2 tablespoons fat
¼ cup bread crumbs
1 teaspoon grated onion
1 teaspoon salt
1 egg, beaten
¼ teaspoon pepper
2 tablespoons all purpose flour

Wipe liver with cloth. Remove blood vessels and outer skin. Melt fat in skillet and fry liver on both sides until nicely browned. Cool liver. Put through food grinder, and mix with other ingredients. Shape into patties, roll in flour and brown in skillet on both sides. Serve hot. Serves 4.

NOODLE HOT DISH CALLED "MORE" – Mrs. Michael Dutzer

Cook 2 boxes noodles until tender. Fry 4 pounds hamburger until brown. Put all this, plus 4 cans tomato sauce, 1½ cans corn, 1½ cups chopped green pepper and 2 tablespoons chili powder into a baking dish or buttered pan. Cover with 1 tablespoon grated cheese and bake for 1 hour.

ONE DISH MEALS – Mrs. Peter Lazor

1 pound ground beef
chopped onion
salt and pepper
½ pound American cheese, sliced
1 cup chopped celery
1 small can sliced ripe olives
2 cups fine dry noodles
1 No. 2 can stewing tomatoes
¼ cup water

Brown meat slightly in skillet. Season with onion, salt and pepper. Add remaining ingredients in layers in order given. Rinse out tomato can with ¼ cup water and pour over all. Sprinkle with salt and pepper. Cover and cook on high heat until steaming, then simmer for 30 minutes. Serves 6.

PORCUPINE BALLS – Mrs. Mary Rimko

Mix:–

¼ cup tomato soup
1 pound ground beef
¼ cup uncooked rice
1 egg
¼ cup minced onion
2 tablespoons minced parsley
1 teaspoon salt

Shape into (16) balls. Brown in 2 tablespoons shortening with 1 small clove of garlic, minced, in a large skillet.

Blend in the rest of the can of tomato soup and add 1 cup of water. Cover.

Simmer about 40 minutes or until rice is tender, stirring now and then. (about 4 servings)

SPANISH RICE – Mrs. Robert Mentrek

2 cups cooked rice
3 slices bacon
1 onion
2 tablespoons green pepper, diced
2 tablespoons diced pimento
2 cups tomatoes
Season to taste

Fry bacon until brown–dice. Add onions, pepper and pimento. Cook about 4 minutes longer and add tomatoes and rice. Simmer for 20 minutes.

LAMB PATTIES WRAPPED IN BACON

1½ pounds ground lamb
1 teaspoon salt
1/8 teaspoon pepper
6 slices bacon

Mix lamb and seasonings. Shape into 6 patties. Wrap each patty with bacon slice and fasten with a toothpick. Place on broiler rack –2 or 3 inches from heat. When brown, turn and brown other side. Broil 8 to 10 minutes on each side.

VEAL STEW – Mrs. Mary Lou Yonosik

2 pounds veal for stew
3 tablespoons fat
2 teaspoons salt
1/8 teaspoon pepper
3 cups water
6 medium carrots
6 medium onions
1 No. 2 can cut green beans
flour for gravy

Brown veal on all sides in fat. Season. Add water, cover and cook slowly until meat is tender–about 2 hours. About 45 minutes before meat is done add carrots and onions. Cover and cook 15 minutes. Add green beans. Continue cooking until meat is tender and vegetables are done. Thicken liquid for gravy. Serve hot with Rice Balls. 6 servings.

RICE BALLS

2 cups drained, cooked rice
½ teaspoon salt
3 eggs
2 teaspoons butter
½ cup fine cracker crumbs

Mix together–rice, salt, 2 beaten eggs and butter. Cook over hot, not boiling, water for 2 or 3 minutes, or till thick, stirring constantly. Shape into 1½ inch balls. Dip balls into beaten egg. Roll in crumbs and fry in deep fat (360°) for 2 or 3 minutes or till lightly browned.

BEEF POTATO BURGERS

1½ pounds ground beef
2 cups medium grated potatoes
2 tablespoons grated onion
1½ teaspoons salt
¼ teaspoon pepper
Lard or drippings

Combine all ingredients except lard. Mix well. Shape into 6 patties. Brown on each side in lard. Turn frequently. Allow 10 to 15 minutes for cooking.

"CITY CHICKEN" – M. C.

1 pound veal, in 1½ inch cubes
1 slightly beaten egg with

1 pound lean pork, in 1½ inch cubes
fine dry bread crumbs
1 tblsp. water, salt and pepper
6 wooden skewers
¼ cup fat

Alternate veal and pork cubes on stick. Dip in crumbs, then in egg, and again in crumbs. Brown on all sides in hot fat in heavy skillet over medium heat. Season. Add a little water. Cover and cook over low heat or in moderate oven 350° – 1 hour. 6 servings.

KETTLE GRAVY – M. C.

Kettle gravy is made from the liquid in which pot roasts and stews have been simmered. Remember, the less fat you use, the richer the flavor of the broth will be.

For each cup of medium gravy:

1 cup meat broth - ¼ cup cold water - 2 tablespoons flour

Remove meat to platter. Keep warm. Skim excess fat from meat broth and store for future use. Pour off broth, measure amount needed and return to kettle.

Shake water and flour together in covered jar. Remember, always put the water in first and then flour on top, for a smooth mixture.

Stir flour and water slowly into hot broth. Bring to boil. Cook 1 minute, until thickened. Season and serve.

PAN GRAVY – M. C.

Pan Gravy is rich with the natural meat fats left in the pan after cooking roasts, steaks, chops, roasted and fried chicken.

For each cup of medium gravy:

2 tablespoons fat - 2 tablespoons flour - 1 cup liquid, (water, meat stock or bouillon)

Remove meat or poultry to warm place. Pour off fat; measure amount needed back into pan. Add level tablespoon of flour. Use equal amount of flour and fat. Stir fat and flour together until smooth, then cook over low heat, stirring steadily until its bubbly and brown. Take from heat, stir in liquid slowly. Always measure liquid–too much weakens flavor. Return pan to heat, stirring and scraping in the rich drippings. Boil 1 minute, season and serve.

STUDENINA (JELLIED PIG'S FEET)

3 pounds pigs feet, chopped in half, lengthwise)
water
1 tablespoon salt
1/8 teaspoon pepper
¼ teaspoon sweet paprika, (optional)
clove of garlic

Singe pigs feet. Wash. Boil. Pour off water. Add fresh water, just enough to cover. Bring to boiling point and skim if necessary. Simmer slowly. Add garlic, salt, pepper, paprika. Cook until bones fall apart, (about 4 to 5 hours). Pour into dishes and let stand overnight in a cold place.

SHISH-KABOBS, STEAK & MUSHROOM (Barbecued)—Irene Andriyo

½ cup burgandy or claret wine
1 teaspoon Worcestershire sauce
1 clove garlic
½ cup salad oil
2 tablespoons catsup
1 teaspoon sugar
½ teaspoon salt
½ tsp. monosodium glutamate
1 tablespoon wine vinegar
½ teaspoon marjoram
½ teaspoon rosemary
1 pound sirloin steak
12 large, fresh mushrooms

Mix wine with Worcestershire sauce, peeled garlic clove, salad oil, catsup and seasonings. Cut meat into 2 inch squares. Wash mushrooms thoroughly. Marinate steak squares and mushrooms in wine mixture at least 2 hours. Alternate meat squares and mushrooms on skewers. Broil over coals turning on all sides, basting frequently with remaining marinade. Serves 4.

PARTY CHICKEN SALAD – Irene Andriyo

3 cups coarsely diced cooked chicken
1½ cups diced celery
½ cup chopped sweet pickle
1/3 cup blanched almonds (slivered)
5 hard boiled eggs, diced
¾ cup mayonnaise
3 tablespoons lemon juice

Lightly toss all ingredients together. Season to taste with salt and pepper. Chill. Serve on lettuce or in Raspberry Ring. (5 servings)

RASPBERRY RING:– Thaw and drain three 10 ounce packages frozen raspberries, reserving 2 cups syrup. (Use berries for garnish.) Soften 2 envelopes (2 tablespoons) unflavored gelatin in ½ cup lemon juice, dissolve in 1¼ cups boiling water. Stir in ¾ cup

sugar, ¼ teaspoon salt and the reserved raspberry syrup. Chill till partially set. Add ¾ cup watermelon or cantaloupe balls. Pour into 5 cup ring mold. Chill till firm. Unmold on greens. Fill ring with Chicken Salad.

CHIPPED HAM SAUCE –Mrs. Carl Bicho

½ cup vinegar
½ cup water
½ cup prepared mustard
½ cup catsup
½ cup brown sugar (preferably dark)

Mix together; bring to a boil. Pour over chipped ham. (Above enough for approximately 2 pounds ham.)

STUFFED PEPPERS – Mary Lou Yonosik

1 pound ground beef
1 egg
1 small onion, finely diced
salt and pepper to taste
½ cup washed and soaked rice
6 green peppers (about)

Remove tops of peppers. Mix other ingredients. Fill peppers with this mixture. Make meat balls out of the rest. Then add one can tomato soup and two cans of water. Bake in oven or on top of stove for two hours.

LIVER DUMPLINGS – Mrs. Michael Lucas (McClure Ave.)

(Pencinkovo Halusky - Slovak - Used in soup in place of noodles)

½ pound beef liver (ground fine)
½ cup water
1 level tablespoon salt
1 egg
2 to 2½ cups flour

Wash, skin and grind fine the beef liver, add water, salt and egg; mix well. Add flour and mix again until smooth. Put batter on a flat dish, drop by teaspoons into boiling salted water and boil 8 to 10 minutes (like noodles). Drain in colander; rinse several times in cold water.

BAKED HAM COVER – Mrs. John Urdea

4 cups flour
1 cup brown sugar
2 tablespoons ground cloves
2 tablespoons cinnamon
2 tablespoons dry mustard
1 tablespoon black pepper

Enough water or cider to make dough; roll into sheet large enough to cover ham all over. Bake 4 to 5 hours in hot oven 400°.

CHUCK ROAST WITH MUSHROOM GRAVY – Marcie Kostka

3 pounds chuck roast
1 can cream mushroom soup
½ soup can of water
6 potatoes
6 carrots

Cut beef into 3 pieces. Season with salt and pepper. Brown in large skillet in small amount of shortening. Put beef in roaster and cover with mushroom soup and water. Cover and bake 375° for about 2 hours. Add a little more water if necessary, while cooking. Add potatoes and carrots; bake 30 minutes longer.

BEEF BARBECUE – Marcie Kostka

6 pounds beef chuck
1 stalk celery, chopped
2 onions, chopped
1 green pepper, chopped
½ bottle catsup
2 tablespoons Barbecue sauce
2 tablespoons vinegar
1 teaspoon Tabasco sauce
2 tablespoons chili powder
2 tablespoons salt
1 teaspoon pepper
2 cups water

Cut beef into small pieces. Place in pot large enough for size of meat. Combine all ingredients. Pour over meat. Heat to boiling on top of stove. Cover and simmer until meat can be shredded with with fork, or bake 300° in oven until tender. Remove fat and bone. Serve on barbecue buns or hard rolls. Serves 20–25.

BARBECUE FRANKS & NOODLES – Marcie Kostka

Cook 1 package wide noodles. Drain.

Put into greased casserole dish; place 1 pound uncooked weiners on top.

Pour barbecue sauce over noodles and weiners.

Bake in covered casserole 375° for 30 minutes.

BARBECUE SAUCE –

1 cup catsup, or
1 can tomato sauce
½ cup water
¼ cup lemon juice
2 tablespoons salad oil
¼ cup chopped onion
1 tablespoon Worcestershire sauce
1 tablespoon brown sugar

Combine all ingredients together.

NANICOTTI

2 cups flour
4 eggs
2 tablespoons oil
1 cup water
1 teaspoon salt

Mix all ingredients with electric mixer, making a thin batter; add more water if necessary. Grease small skillet. Pour small amount into skillet (whiskey glass). Cook just enough to heat, flop over and heat on other side. Fill with ricotti filling, and roll.

RICOTTI FILLING–1½ pounds Ricotti, 2 eggs, parsley, salt and pepper to taste. Mix well.

Place filled rolls in large baking dish side by side. Top with spaghetti sauce and bake for 20 minutes at 350°. Place some sauce in bottom of baking dish.

BARBECUED SPARERIBS – Marcie Kostka

4 pounds spareribs - 2 medium sized onions, sliced - salt and pepper

Place spareribs in roaster and add sliced onions. Sprinkle with salt and pepper. Pour sauce over spareribs. Cover pan and cook 350° – 1½ hours. Remove cover and roast 20 minutes longer.

SAUCE –

¾ cup tomato catsup
¾ cup water
2 tablespoons vinegar
2 tablespoons Worcestershire sauce
1 tablespoon salt
1 teaspoon paprika
½ teaspoon black pepper
1 teaspoon chili powder

CHICKEN CACCIATORE – Mrs. George Andriyo

One 5 pound chicken cut in serving pieces.

½ cup oil
1 clove garlic
½ tablespoon Rosemary
1¼ teaspoons salt
¼ teaspoon pepper
3 tablespoons tomato paste
¼ cup tomatoes
Few sprigs parsley, chopped

Cook chicken in oil and garlic over a high flame for about 5 minutes, turning constantly, remove garlic; add your seasoning and tomatoes and paste, add 1/3 cup of water, pour over chicken, cover and simmer until chicken is done.

DELUXE BEEF STEW with CARAWAY DUMPLINGS

Mrs. George Wansack, R.D.1, Middlesex, Pa.

Stew:

¼ cup flour
½ teaspoon salt
½ teaspoon paprika
¼ teaspoon pepper
1½ pounds beef (cubed)
¼ cup cooking fat or oil
3 medium onions
1½ cups water
½ teaspoon salt
1 teaspoon dried marjoram
1 teaspoon Worcestershire sauce
6 carrots
3 ribs celery
1 package frozen green beans, or 1 pint canned green beans

Dumplings:

1½ cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
½ teaspoon dried sage
1/8 teaspoon dry mustard
1 teaspoon caraway seeds
1½ tablespoons melted shortening or oil
¾ cup milk

1. Combine flour, salt, paprika, and pepper.
2. Coat beef with flour mixture and brown in hot fat or oil. When brown put in deep kettle with tight fitting lid.
3. Slice onions and brown.
4. Add other ingredients except green beans. Cover and cook 30 minutes or until meat is tender.
5. Add beans and cook until heated through.
6. Mix dumplings by combining the dry ingredients.
7. Add melted shortening or oil and milk to dumplings and mix.
8. Drop dumplings by teaspoonsfuls on hot stew, cover tightly and cook 15 minutes without removing cover.

(6 Servings.)

REAL ITALIAN PIZZA – Mrs. John Klapach

1 cake compressed yeast, or
½ cake Household, or
1 package granular
1 cup lukewarm water
2 teaspoons sugar
1 tablespoon shortening
2–6 ounce cans tomato paste
½ cup chopped onion
1½ teaspoons salt
3½ cups flour
2 or 3 ounces Romano or Cheddar cheese
4 ounces cooked, lean ham

Salt and pepper; oregano (if desired); salad oil or butter

METHOD: Crumble yeast into a 2 or 3 quart mixing bowl. Add water slowly, stirring to blend. Then stir in sugar and about 1½ cups flour. Beat hard, then stir in melted, cooled shortening. Work in rest of flour, then knead until smooth and elastic, or for about 10 minutes. Place in greased mixing bowl, turn over to bring greased side up, then cover and place in a warm place (86° F) to rise until it is little more than double in bulk and has a yeasty, slightly sour odor.

Remove to doughboard. Cut in 4 portions. Shape into balls. Cover and let rest 10 minutes. Then pat or roll out into circles about 7 or 8 inches in diameter. Lift into a greased pan. Press dough out gently until it has a uniform thickness in bottom of ¼ inch, and pull dough up gently around edge, pressing it for a thicker crust around the rim. Spread tomato puree over bottom. Sprinkle with slivers of ham, then with onion, then with slivers of cheese. Brush top with salad oil until ingredients are coated with a very thin film of it. Sprinkle with salt and pepper and oregano. Place immediately in hot oven (450°F) and bake thoroughly, about 20 minutes.

VEAL STEAK – PARMESAN – Mrs. Sam Kudelko

1 slice veal steak, cut in serving pieces – pound for tenderness.
Bread the steak–brown slightly in shortening.
Place breaded steak in deep casserole.
Pour 1 large can tomato sauce over steak; sprinkle with 3 tablespoons Parmesan cheese.
Add ½ cup water. Bake, covered, in 375° oven for 1 hour or until meat is tender.

SYRIAN KIBEE – Mrs. John Antos

1 pound crushed wheat
2 pounds ground round steak
2 teaspoons salt
½ teaspoon pepper
1 tablespoon finely chopped mint
1 tablespoon onion flakes
¼ teaspoon allspice
¼ teaspoon cumin

(Ice cubes to moisten hands while mixing.) Wash wheat several times, drain. Soak wheat for 1 hour. Add all spices to meat, add this mixture to soaked wheat, knead well, form into balls. Fry in butter until brown. Serve cold. Good for parties or weddings.

JOHNNY MARZITTI

4 tablespoons crisco
1 onion, chopped fine
1½ pounds ground beef
1 8 ounce package broad noodles

2½ teaspoons salt
1 can tomato puree
½ cup sharp cheese
½ teaspoon pepper
1 can Hunts tomato sauce

Place shortening in preheated fry pan. When hot add meat and chopped onion. Cook till meat and onions are browned. Add seasonings, tomato sauce and tomato puree. Bring to a boil and add the noodles which have been cooked till soft. Mix well together. Pour into a greased baking dish, sprinkle top with grated cheese. Bake in moderate oven till cheese is golden brown.

MUSHROOM MEAT BALLS – Mrs. John Klapach

1 pound ground beef
1 egg
¼ cup onion (grated)
4 slices stale bread
(soaked in milk to soften)
¼ teaspoon salt (to season)
2 cans Heinz mushroom soup
1 can water

Method:– Mix beef, egg, onion, bread with milk and salt together. Then make meat balls as large as you want. Put in dutch oven type pan, let brown on one side for about 10 minutes, then turn and brown on the other side for about 10 minutes. Finally add the two cans of mushroom soup and one cup of water and cover with lid. Use a low flame and continue cooking until soup comes to boiling point and meat is soft.

Note that mushroom sauce can be used as a gravy if you are serving mashed potatoes with the meal.

"CHICKEN-RICE BAKE" – L. G.

1 cup uncooked rice
2 ounce jar pimiento
¼ cup mushrooms
½ cup blanched almonds
1½ cups cooked chicken
½ cup sliced celery
1½ cups chicken broth
salt and pepper
1½ tablespoons flour

Heat oven to 350°. Saute mushrooms and almonds in butter. Combine rice and pimiento; place 1/3 in greased casserole; alternate chicken, celery, mushroom-almond mixture with remaining rice. Pour over this the chicken broth, seasoned with salt and pepper and blended with flour. Bake 1 hour. Serves 6 to 8.

TEXAS HASH – Mrs. John Klapach

1 cup rice, uncooked
1 tablespoon shortening
1 cup onions, chopped fine
1 cup sweet green pepper, chopped
1½ pounds ground beef or chuck
1 – 46 ounce can tomato juice
1¼ teaspoons salt

Method: – Wash rice in cold water twice, making sure white covering is washed away. Fry onion in butter until it is limp and yellow in color. Add peppers and continue cooking to soften peppers (about 3 minutes). Crumble meat into mixture and stir through to break up chunks of meat while cooking. When meat is light brown in color, add tomato juice and stir. Next add rice and salt and again mix thoroughly. Cover pot with lid and continue cooking under low flame for 60 minutes or until mixture comes to a boil, stirring occasionally to be sure that it does not scorch. Note that mixture is watery when cooking starts, but thickens after boiling.

Serves 8 to 10.

SKILLET STEAK DINNER – Mrs. Peter Lazor

1 pound round steak, ½ inch thick
¼ cup flour
1 teaspoon salt
¼ cup shortening
4 small carrots, cut in strips
4 small potatoes, peeled
4 small onions, peeled
1 can cream of mushroom soup

Cut steak into 3"x5" pieces. Dredge in flour seasoned with salt. Place 3 or 4 carrot strips on each piece of steak, wrap around carrots and fasten with toothpicks. Brown rolls slowly in shortening and add potatoes and onions; pour mushroom soup over all. Cover and simmer 45 minutes.

CHINESE FLANKED STEAK – Mrs. Peter Lazor

Flanked steak
¼ teaspoon ginger
2 tomatoes, quartered
1 can bean sprouts
green pepper
1 teaspoon sugar
¼ cup soy sauce
little cornstarch to thicken
garlic, browned

Cut steak in strips and brown for 10 minutes. Add the rest of the ingredients and cook 20 more minutes. Serve with rice.

SPAGHETTI SAUCE – Mrs. George Andriyo

1/3 cup oil
2 small cloves of garlic
1 small can tomato paste
salt and pepper to taste
3 cups tomatoes or 1½# can tomatoes
½ tablespoon minced parsley
1/8 teaspoon basil

Saute garlic in oil until brown, add rest of ingredients and simmer uncovered for 1 hour. Add a little water if sauce should thicken – enough sauce for 1 pound of spaghetti.

HAM AND PINEAPPLE LOAF – Sue Sulick

1 pound ground smoked ham
½ pound ground fresh pork
1/8 teaspoon pepper
2/3 cup cracker crumbs
2 eggs, well beaten
½ cup juice from sliced pineapple
2 tablespoons minced onion
6 slices canned pineapple
7 maraschino cherries
parsley

Mix thoroughly the ham, pork, pepper, cracker crumbs, eggs, pineapple juice and onion. Arrange 2 slices of pineapple against each long side of a greased 1½ quart glass loaf pan, and set a cherry in the center of each pineapple slice. Put ham mixture into pan, pressing against pineapple slices to hold them in place. Cut remaining 2 pineapple slices into fifths and arrange with maraschino cherries in flower shapes on top of ham loaf. Bake for one hour at 350°F. Garnish with parsley. Serves 6 to 8.

"PEPPER STEAK" – M. C.

1 pound beef chuck, cut in very thin strips
¼ cup cooking oil
1 clove garlic, minced
1 tablespoon soy sauce
1 teaspoon salt
¼ cup water
1 cup green pepper, cut in 1 inch pieces
1 cup chopped onion
½ cup chopped celery
1 tablespoon cornstarch
1 cup water
2 tomatoes, cut in eighths

Brown beef in hot oil; add garlic and cook until yellow. Add soy sauce, salt, and ¼ cup water; cook 45 minutes. Add vegetables; cook 10 minutes. Stir in cornstarch blended with 1 cup water; add tomatoes and cook 5 minutes. Serve over hot fluffy rice. Serves 4.

CHICKEN CACCIATORE – Mrs. Mary Lou Yonosik

3½ to 4 pound chicken, cut up
½ cup flour
½ cup olive or cooking oil
1 clove garlic, minced
2 medium onions, finely chopped
1 green pepper, finely diced
1 #303 can or 2 cups tomatoes
1 cup tomato paste
¼ pound mushrooms, sliced
2 teaspoons salt
¼ teaspoon pepper
½ teaspoon oregano

Wash chicken. Dry well. Dredge in flour. Brown in oil in a skillet. Add remaining ingredients and simmer until chicken is tender or about 1 hour. Server over cooked spaghetti. Serves 6.

FAMILY STEW – Mrs. Peter Lazor

1 cup large dry lima beans
1 pound veal
½ pound pork
salt and pepper
1 clove garlic, chopped
1 tablespoon chopped green pepper
2 tablespoons chopped onion
1 can whole kernel corn
2 cups canned tomatoes

Cover beans and soak overnight. Cut meat into 1 inch cubes. Brown in pot, sprinkle with salt and pepper. Add garlic, green pepper, and onion; cook until vegetables are limp. Add beans and soaking water. Cook on high heat until steaming; then simmer for 45 minutes. Add corn and tomatoes, season to taste. Cook for 30 minutes or until lima beans are tender. Serves 6.

MEAT AND MUSHROOMS ON NOODLES

2 pounds boneless veal, or lamb shoulder cut in 1" cubes
3 tablespoons lard
1½ teaspoons salt
1/8 teaspoon pepper
½ cup water
1 teaspoon paprika
1 small can mushrooms
1 green pepper, sliced
water for gravy
3 to 4 tablespoons flour
2–#2 cans Chinese noodles

Brown meat in lard. Season. Add ½ cup water; cover and cook slowly for 1 hour. Add paprika, mushrooms and green pepper. Cook 15 minutes. Pour off liquid, add enough water to make 2 cups. Add flour. Add to meat and vegetables. Cook stirring constantly until thickened. Serve on Chinese noodles. (6 to 8 servings.)

NEAPOLITAN PORK CHOPS – Mrs. Michael Sember

Heat in large, heavy skillet having a tight fitting cover:
2 tablespoons olive oil

Add and cook until lightly browned:
1 clove garlic (minced)

Meanwhile, wipe with a clean, damp cloth
6 rib or loin pork chops, cut about ¾ to 1 inch thick

Season with a mixture of:
1 teaspoon salt **¼ teaspoon pepper**

Place into skillet, and slowly brown chops on both sides,
While chops brown, clean and slice
1 pound mushrooms, set aside

Clean and chop:
2 green peppers

When chops are browned, add the mushrooms and the peppers. Stir in slowly a mixture of
½ cup canned tomatoes, sieved
3 tablespoons dry white wine

Cover skillet and cook over low heat 1 to 1½ hours.
Add small amounts of water as needed.

MEAL-IN-ONE or QUICK SUPPER – Mrs. Ann Gryc

1 pound ground beef
1 small onion, chopped
salt and pepper
3 tablespoons salad oil
1 can tomato soup
1 can cut green beans
2 tablespoons Worcestershire sauce
2 teaspoons mustard
3 medium potatoes, cooked and mashed

Combine meat, onion, salt, pepper and brown in small amount of salad oil. Add tomato soup (undiluted), Worcestershire sauce and mustard, stirring well. Pour in can green beans (not drained). Simmer 15 to 20 minutes. Pour into ungreased casserole. Spread or spoon mashed potatoes over top. Bake in 350° oven until peaks on mashed potatoes are brown.

(Instant mashed potatoes decrease preparation time.)

RICE CASSEROLE – Mrs. Mary Virostick

1 pound ground beef
salt and pepper
1 cup diced celery
1 cup diced onion
1 chopped green pepper
1 can mushroom soup
1 can chicken rice soup
½ cup uncooked rice

Cook beef, salt, pepper, celery, onion and green pepper until brown. Combine remaining ingredients and simmer 15 minutes. Bake in greased baking dish in moderate oven 350° – 20 minutes.

GROUND BEEF PARMESAN – Mrs. Michael Sember

Mix thoroughly–

1½ pounds ground beef
1 egg, well beaten
1 medium sized onion
1 teaspoon salt
½ teaspoon monosodium glutamate (optional)
1/8 teaspoon pepper

Shape meat mixture into a large square about ¾ inch thick. Cut into 6 equal portions. Arrange portions on broiler rack. Set temperature control of range at Broil. Place in broiler with top of meat 2 inches from heat source. Broil on first side 10 minutes, turn and spread with mixture of:

¾ cup (6 ounce can) tomato paste
1 tablespoon grated Parmesan cheese

Top portions with:

6 slices (3 ounces) Mozarella cheese (1 slice per portion)

Broil until cheese is melted and lightly browned. (6 servings)

DELUXE HAMBURGS – Barbecued

1½ pounds ground beef
1 cup dairy cream
¼ cup Worcestershire sauce
1 tablespoon instant onion or fresh
1½ teaspoons salt
1½ cups corn flakes

Thoroughly combine ground beef, sour cream, Worcestershire sauce, onion and salt. Crush cornflakes and stir into meat mixture. Shape into patties about ¾ inch thick. Broil in wire rack over coals 5 minutes; turn–cook 3 or 4 minutes more till done. Makes 8.

BARBECUED HAMBURGERS – Mrs. Mary Rimko

3 tablespoons shortening
3 pounds ground beef
3 large onions, finely chopped
1 clove garlic, minced
1 tablespoon salt
1½ teaspoons pepper (black)
½ teaspoon red pepper
2 teaspoons chili powder
2 teaspoons Worcestershire sauce
¼ cup flour
1¼ cups canned tomatoes
¾ cup ketchup

Melt shortening in heavy skillet. Combine ground beef, onions and garlic. Cook in skillet until lightly browned. Add seasonings. Stir in flour. Add tomatoes and ketchup, mixing well.

Simmer 15 or 20 minutes until thickened. Spoon between split buns to make hot sandwiches. (Makes 20 servings.)

BARBECUED BUNS – Gloria Becker

1 pound ground beef
1½ cups chopped onions
2 cups chopped celery
½ cup chopped green pepper
1–11 ounce can condensed soup
½ tablespoon barbecue or Hot sauce
1 teaspoon salt
dash of pepper

Brown meat (without grease).
Add onion, celery and green pepper.
Cover and cook until soft.
Add remaining ingredients. Let simmer (covered) for 30 minutes.
Serve on toasted buns.

HAM LOAF – Irene Andriyo

2 pounds ham, ground
½ pound pork, ground
2 eggs
1 cup milk
1 cup rolled cracker crumbs

Soak cracker crumbs in milk while mixing meat and eggs. Mix all together and form into 2 loaves.

TOPPING– 1 tablespoon dry mustard
½ cup vinegar
1 cup water
1 cup brown sugar

Mix together and pour over ham loaves. Baste often. Bake 2½ hours at 350°.

CHICKEN-NOODLE BAKE – Irene Andriyo

8 ounces wide noodles
1 can condensed cream of mushroom soup
2/3 cup milk
½ teaspoon salt
½ teaspoon poultry seasoning
2–3 ounce pkgs. cream cheese, softened
1 cup cream style cottage cheese
¼ cup sliced stuffed green olives
¼ cup chopped onions
1/3 cup chopped green pepper
¼ cup minced parsley
3 cups diced cooked chicken or turkey
1½ cups buttered soft bread crumbs

Cook noodles in boiling salted water; drain and rinse in cold water. Mix next 4 ingredients; heat. Beat cheeses together; stir in next 4 ingredients. Place half of the noodles in 11½x7½x1½ baking dish; spread with half the cheese mixture, half the chicken and half the soup. Repeat layers. Top with buttered crumbs. Bake 375° – 40 minutes.

SPAGHETTI SAUCE – Margaret Harmody

1 large can tomatoes–#2½
1 can tomato paste–6 ounce
1½ cans water
1 teaspoon salt
1 teaspoon sugar
4 shakes of pepper
2 shakes of garlic salt

Cook slowly about 2 hours or until thick. Then strain through food strainer.

CHICKEN N' RICE – Margaret Harmody

1 cup uncooked rice (regular)
1 chicken, cup up
1 onion, sliced
1 green pepper, sliced
1 ripe tomato, sliced
2 cans beef consomme
salt, paprika and Accent, (optional)

Place rice on bottom of Dutch Oven or deep heavy baking pan or roaster. Place chicken pieces flat on rice bed. Space sliced vegetables on top. Season generously with paprika; add salt to taste. Pour consomme (at sides to avoid washing off paprika). Cover and bake 325° for 1 to 1½ hours until tender.

"CHOP SUEY EN CASSEROLE" – L. G.

Set out top-of-range casserole or heavy skillet having a cover. Heat in casserole–

3 to 4 tablespoons fat

Add and brown over medium heat and turn pieces occasionally–

1¼ pounds pork, cut in strips
1/3 pound beef, cut in strips
¾ pound veal, cut in strips

Cover and cook slowly for 1 hour. Stir in–

1½ cups coarsely chopped onions
3 cups coarsely chopped celery
1 cup (drained and liquid reserved) mushrooms
2½ cups (drained and liquid reserved) bean sprouts
¾ cup (drained) water chestnuts, sliced
1 cup mushroom and bean sprout liquid

Cover and cook 20 minutes longer.

Mix together in order listed and blend gradually into meat mixture–

¼ cup cornstarch
1 teaspoon salt
1 teaspoon monosodium glutamate
½ cup bean sprout liquid
½ cup soy sauce
¼ cup bead molasses

Bring rapidly to boil; cook 10 to 15 minutes, occasionally moving and turning with fork or spoon.

To freeze–Cool, arrange in layers in freezer containers and freeze.

To serve–Separate and remove as many layers as needed; put in a double boiler, cover and heat over simmering water, about 60 minutes. For 1 quart, stir occasionally.

Meanwhile, cut into slivers and toast–

½ cup blanched almonds

Prepare–

Perfection boiled rice

Top with almonds and serve.

To complete without freezing–prepare almonds and rice while meat cooks. (Serves 8 to 10).

SWEDISH MEAT BALLS – Mrs. Anna Warso

Set out a large, heavy skillet having a tight-fitting cover.

Set out–

1 cup (3 slices) fine, dry bread crumbs

Lightly mix together in a large bowl ½ cup of the bread crumbs and

1 pound ground round steak
½ pound ground pork
½ pound –cup mashed potatoes
1 egg, beaten

and a mixture of–

1 teaspoon salt
½ teaspoon monosodium glutamate
½ teaspoon brown sugar
¼ teaspoon pepper
¼ teaspoon allspice
¼ teaspoon nutmeg
1/8 teaspoon cloves
1/8 teaspoon ginger

Shape mixture into balls about 1 inch in diameter. Roll balls lightly in remaining crumbs.

Heat in the skillet over low heat–

3 teaspoons butter

Add the meat balls and brown on all sides. Shake pan frequently to brown evenly and to keep balls round. Cover and cook about 15 minutes, or until meat balls are thoroughly cooked.

Keep meat balls hot for the smorgasbord.

(About 3 dozen meat balls)

CHICKEN WITH RICE – Mrs. George Kerlick

1. Make broth out of chicken necks, wings, onion, celery, pepper and one tomato. Add saffron.
2. Saute pepper and onions chopped (mushrooms optional) add minced garlic and 1 can tomato sauce. Then add 3 cups rice, 6 cups broth.
3. Brown chicken and add to above mixture.
4. Bring to boil. Cook till rice is done. Put in oven. Add more broth if necessary. Brown about 20 minutes.

(Note:–use long grain rice–not instant type.)

CHICKEN ROLLS WITH MUSHROOM SAUCE – Sue Sulick

2 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
4 tablespoons shortening
½ to ¾ cup milk

Heat oven to 450°. Sift flour, baking powder and salt. Work in shortening. Add milk gradually; mix together till a medium soft dough is formed. Toss on floured board; roll out into a piece 9"x12". Cut into 3 inch squares. Makes 12 squares in all. Spread each square with chicken mixture, roll and place on baking sheet, seam down. Bake at 450° for 15 minutes or until brown. Serve with hot mushroom sauce.

MUSHROOM SAUCE–1 can cream of mushroom soup - ½ cup milk

Empty soup into saucepan, stir well and add milk. Heat but do not boil, serve over chicken rolls.

CHICKEN MIXTURE–

1½ cups ground cooked chicken
¼ teaspoon salt
3 tablespoons cream chicken soup
dash of pepper

Mix chicken, soup and seasonings together, spread 1 spoonful on each pastry square.

"FAVORITE MEAT LOAF" – Mrs. John Chovan

3 slices soft bread
1 cup milk
1 egg
1 pound ground beef, – ¼ pound ground pork, – ¼ pound ground veal, or 1½ pounds ground meat loaf mixture
¼ cup minced onion
1¼ teaspoon salt
¼ teaspoon each of pepper, mustard, sage, celery salt, and garlic salt
3 teaspoons Worcestershire sauce

Heat oven to 350°. Tear bread into large mixing bowl; add milk and egg. Add meat and seasonings; mix thoroughly. Form lightly into loaf in pan. Bake 1 hour. (Serves 6 to 8).

POT ROAST –Mrs. George Kerlick

3 pounds chuck roast
flour
seasoning
2 bay leaves
1 can tomato soup
1 can mushrooms, or fresh
1 medium onion, diced
1–8 ounce package noodles, cooked

Dredge meat with flour, mixed with seasonings. Brown meat on both sides in 2 tablespoons shortening. Add bay leaves, tomato soup, mushrooms and onion. Cover and when it begins to steam, turn on low. Cook 2–2½ hours. When meat is cooked, remove from cooker. Place noodles in sauce in which meat was cooked, until thoroughly heated. Serve around meat.

LAZY DAISY MEAT BALLS – Mrs. John Chovan

1 pound ground beef
1 teaspoon salt
1 teaspoon of each: pepper, celery salt, garlic salt, or nutmeg, if desired
½ cup bread crumbs
2 tablespoons grated onion
10½ ounce can cream of mushroom soup
¼ soup can of water

Mix meat, seasonings, bread crumbs, water and onion. Form into 24 small balls. Roll in flour, brown in hot fat. Mix soup, water, gravy coloring (if desired); pour over meat balls. Cover and simmer about 30 minutes. Serves six.

VEAL PAPRIKAS CASSEROLE – Irene Repas

2 pounds veal for stewing, cut into 1-inch cubes
1 tablespoon flour
1 tablespoon paprika
1½ teaspoons salt
2 tablespoons shortening
2 cans (1-pound each) tomatoes
1 envelope onion-soup mix
2 teaspoons sugar
1/8 teaspoon pepper
1–8 ounce package regular noodles
1 tablespoon margarine
1 cup sour cream

Shake veal with flour, paprika, and salt in a paper bag to coat well. Brown about half the meat at a time slowly in shortening in large frying pan; return all meat to pan; stir in tomatoes, onion soup mix, sugar and pepper; cover tightly; simmer, stirring a few times, 30 to 45 minutes, or until meat is tender; pour into a 10-cup ovenproof casserole.

While meat simmers, cook noodles in a large saucepan, following label directions. Drain, return to saucepan; add margarine; toss to coat well; spoon on top of meat in casserole but do not stir in. Cover. Bake in hot oven 400° for 1 hour. Uncover, stir in sour cream and bake just 5 minutes longer. Do not overcook, for sour cream may curdle.

CHICKEN OCTAVIA – Irene Repas

2 fryers (2½ to 3 pounds each), cut up
celery salt
garlic salt
salt and pepper
Ac'cent
flour
paprika
butter
1 cup boiling water

Place fryers on a breadboard and season them well on both sides with celery salt, garlic salt, salt, pepper and Ac'cent. Be generous with the seasonings. Pat them with flour and sprinkle with paprika. Lay them skin down in a shallow roasting pan. Dot generously with butter and brown in a preheated 450° oven for 20 minutes. Turn chicken and add 1 cup boiling water. Turn down heat to 350°, and cook until tender. Add more water if necessary.

LAMB SHISH KABOBS – Irene Andriyo

4 tablespoons olive oil
6 tablespoons soy sauce
¼ teaspoon freshly ground pepper
1 large onion, grated fine
3 tablespoons lemon juice
3 to 4 pounds lean lamb meat

Mix ingredients together to make a marinade. Cut lamb into cubes and leave in the marinade for an hour or longer, turning and rubbing the seasonings into the meat. Thread on skewers and broil. Serves 6.

STUFFED MEAT ROLL – Sue Sulick

1¼ pounds ground beef
½ pound ground pork
4 tablespoons onion (cooked in 1 tablespoon shortening)
1½ teaspoons salt
dash of pepper
½ cup soft bread crumbs
1 egg, beaten

Heat oven to 350°. Combine all ingredients, mix thoroughly. Put on waxed paper; pat out in sheet 14" long by 10" wide.

POTATO AND PEA STUFFING

2 cups mashed potatoes
1 can green pea soup
1 egg, beaten
1 teaspoon salt
dash of pepper

Combine ingredients, mix well. Place on the meat and roll the meat mixture around stuffing. Remove wax paper. Bake at 350° for 1 to 1¼ hours. 8 servings.

Recipe Idea! – SMOTHERED STEAK – M. C.

¼ cup flour
dash pepper
1½ pounds round steak (about ¾-in. thick)
2 tablespoons shortening
1 can Campbell's cream of mushroom soup
½ soup can water

Combine flour and pepper; pound into steak with meat hammer or edge of heavy saucer. In large skillet, brown steak on both sides in shortening. Add soup and water. Cover; cook over low heat about 45 minutes or until steak is tender. Stir now and then. (4 to 6 servings).

Another Idea! To make an Easy Mushroom Gravy:

Remove roast or fried meat from pan; pour off drippings. Pour can of soup into pan; stir well to loosen browned bits.

Add ¼ cup water and 2 to 4 tablespoons meat drippings, as desired. Heat; stir often. Makes about 1½ cups. Especially good with beef, chicken, ham and pork.

"BEEF - ARONI" – Mrs. Peter Kernisky

1 pound ground beef
1 large onion
1 green pepper
2 tablespoons bacon drippings
2 cans Hunts sauce
salt
pepper
chili powder

Saute onion and pepper in bacon grease, add ground beef and brown. Season with salt, pepper, and chili powder. Add tomato sauce and simmer until sauce thickens a little. Cook 2 cups elbow macaroni as per directions. Drain. Combine ground beef and macaroni and serve hot with grated cheese.

SALISBURY STEAKS – Irene Repas

1 pound ground beef
2 stalks celery, chopped
1 tablespoon onion, chopped
5 slices stale bread
1 teaspoon salt
pepper
1 8-ounce can tomato sauce

Soak bread in water and squeeze out excess. Mix meat, vegetables and seasoning with bread. Make into oblong patties and brown in shortening or cooking oil. When browned, add tomato sauce with same amount of water and simmer 30 minutes.

SLOPPY JOES

2 tablespoons fat
½ cup chopped onions
½ chopped green pepper
1½ pounds ground beef
½ teaspoon black pepper
½ cup chopped mushrooms
1 (12 ounce) bottle chili sauce
1 No. 303 can peeled tomatoes

Brown onions, pepper and beef in fat. Add remaining ingredients and cook till thick.

TOUCHDOWNERS – Mrs. John Cefrick

1 can (12 ounce) luncheon meat
1 cup (¼ pound) grated American cheese
¼ cup drained pickle relish
1 tablespoon prepared mustard
2 tablespoons mayonnaise
8 hamburger rolls

Chop meat, combine with cheese and relish. Toss lightly. Mix together mustard and mayonnaise. Stir into meat mixture. Spread about ¼ cup of mixture in each bun.

Wrap each individually in aluminum foil. Bake in moderate oven –375° 20 minutes. Makes 8 servings.

Hamburger rolls may be filled ahead of time, wrapped in foil and placed on baking sheets.

SUPREME HAMBURGERS – Helen Kudelko

2 pounds ground meat (beef, veal and pork mix)
salt and pepper
1 small onion, grated
1 egg
½ cup cracker meal or bread crumbs
½ cup water (more or less to moisten crumbs thoroughly)
¼ cup catsup

Put all ingredients in bowl; mix well. Make into patties and brown in 2 tablespoons fat on low heat.

HAM BUFFET LOAF – Ann Paczak

1 teaspoon gelatin
½ tablespoon butter
1½ tablespoons flour
1/8 teaspoon paprika
1 cup milk
2 cups minced ham
1 cup cream
¼ cup cold water
¼ teaspoon salt
1/8 teaspoon pepper
2 tablespoons chopped green pepper

Heat butter, add flour and stir until smooth. Add milk and seasonings. Cook over hot water until thickened. Stir constantly, add gelatin soaked in cold water. Remove from fire and cool. When cold, fold in ham, green pepper and beaten cream. Pour into loaf pan and chill.

CHICKEN OR TURKEY DRESSING – Mrs. Joseph Adderty

6 cups dry bread, cubed
6 crushed soda crackers
1 cup warm milk
1 cup Pepperidge Farm dressing
2 eggs
1 medium size can mushrooms, chopped
cooked liver and gizzard from fowl (chopped up)
1 stalk celery (chopped)
1 medium sized onion, chopped
salt and pepper to taste
1 tablespoon butter

Pour warm milk over bread cubes, crackers and dressing. Add eggs and mix in remaining ingredients.

"BREAD STUFFING" – M. C.

¼ cup minced onion
¼ cup butter or other fat
4 cups very dry bread cubes or crumbs
½ cup chopped celery
1 teaspoon salt
¼ teaspoon pepper
sage or poultry seasoning to taste
1 teaspoon crumbled herbs to suit taste: thyme, marjoram, rosemary
hot water or stock

Cook onion in butter until soft and yellow; stir in some of the crumbs and heat until light brown. Mix lightly into remaining crumbs and seasonings. For dry stuffing, add little or no liquid. For moist stuffing, add just enough liquid to moisten. 4½ cups of stuffing.

To vary:– Add 1 cup mushrooms sauteed in butter, 2 tablespoons minced parsley; or the cooked giblets.

Corn Bread Stuffing:– Use crumbled corn bread or corn muffins for half the bread.

Prune Stuffing:– Add ½ ro ¾ cup cut-up cooked prunes with seasoning. Use prune juice as liquid.

Apple Stuffing:– Add ½ cup chopped apples and ½ cup diced celery with seasoning.

Orange Stuffing:– Add 1 cup diced orange and 2 teaspoons grated orange rind with seasonings.

"SAUSAGE STUFFING" – M. C.

Brown and crumble 1/3 pound pork sausage over medium heat. Add to bread stuffing, using sausage fat for part of fat and reducing herbs and poultry seasonings by half.

Sausage–Apple Stuffing:– Add 1 cup chopped tart apple to Sausage Stuffing.

"WILD RICE STUFFING" – M. C.

½ pound sliced mushrooms, or 4-ounce can mushrooms
¼ cup butter
¼ cup minced onions
½ cup cut celery, chopped
1/3 cup water
2 cups cooked wild rice, (directions on package)
¾ teaspoon salt
few grains of pepper

Cook mushrooms in butter 5 minutes. Remove mushrooms; add onions, parsley and celery; cook until onions are yellow. Add rest of ingredients and mushrooms; simmer 15 minutes.

(Enough for 4 pound chicken).

STUFFING TIPS – M. C.

1–pound loaf bread makes 8 cups crumbs.

Use 1 cup stuffing for each pound ready-to-cook bird.

Pack stuffing loosely–it swells. Stuffing may be made ahead of time but be stuffed in poultry just before roasting.

For dry, crusty stuffing (a favorite with some,) spread an extra amount in shallow pan and bake the last 30 minutes of roasting.

WIENER CASSEROLE – Anne Goda

6 franks
½ large onion
½ green pepper
¼ cup celery
1½ tablespoons butter or margarine
1½ tablespoons sugar
1½ tablespoons vinegar
2 tablespoons lemon juice
¾ cup tomato soup
¾ teaspoon Worcestershire sauce
¾ teaspoon dry mustard
3/8 cup water

Chop onions, pepper, celery. Cook slowly in butter until soft. Add remaining ingredients, except franks. Simmer for 10 minutes. Place franks in casserole. Pour sauce over. Bake at 350° for 30 minutes.

SLOPPY JOE – Mrs. Madeline Murray

1 pound ground meat
1 cup chopped onion
½ cup chopped celery
½ cup chopped green pepper
1 can Hunts tomato sauce
½ cup ketchup
2 tablespoons brown sugar
1 tablespoon dry mustard
1 tablespoon vinegar
salt and pepper

Brown meat and add other ingredients. Cook until thick. 15 Sloppy Joes.

PORK CHOP CASSEROLE – Mrs. Stephen Chesmar

4 to 6 pork chops
¼ cup chopped green pepper
¼ cup chopped onion
1 can mushrooms
1 large can or 1 quart tomatoes
1 cup elbow macaroni
salt and pepper to taste

Brown chops in large frying pan or electric skillet with a little shortening. Add pepper, onion, mushrooms, tomatoes, salt, pepper and macaroni. Cook on top of stove for 20 minutes. Can be put in oven; bake till macaroni is done.

SLOPPY JOES – Sue Sulick

Saute in small amount of shortening–
1 small onion
1 small green pepper

Add– 1 pound ground meat

Brown meat and add–
1 cup ketchup
1 cup tomato puree

Cook thoroughly and add–
½ cup pickle relish
1 teaspoon mustard
1 teaspoon Worcestershire sauce

Simmer a few minutes. To sweeten add 1 cup chili sauce instead of tomato puree.

STEWED MEAT BALLS – Margaret Harmody

1 pound ground meat
1 thick slice white bread
1 egg
3 tablespoons water
1 onion
1 cup canned tomatoes
salt and pepper to taste

Mix meat with bread, which has been soaked in cold water and squeezed. Add egg, water, salt and pepper. Form into balls and saute with onion till lightly brown. Add tomatoes and cook slowly for 1 hour.

Cubed potatoes can be parboiled and added.

PLANKED LAMB CHOPS – Sue Sulick

6 loin lamb chops salt and pepper

Remove bones from meat and roll each chop by wrapping tail of chop around large 'eye' of meat. Preheat oven to 350° and place chops 3 inches below broiler heat. Brown chops on both sides and season. Place chops on individual planks, with Brussels sprouts and border with mashed potatoes. Place under broiler heat until potatoes are browned and serve immediately. Wrap a strip of bacon around each chop before broiling if desired.

COMPANY COMIN' CASSEROLE – Mary Mayernik

2 cups pre-cooked rice
½ teaspoon salt
2¼ cups boiling water
1 can cream of mushroom soup
1 can cream of celery soup
1 cup milk
¼ teaspoon pepper
2 – 7 ounce cans tuna
1 package frozen peas
½ cup fine bread crumbs
¼ cup melted butter
1 teaspoon paprika
¼ cup Parmesan cheese

Add rice to ½ teaspoon salt and boiling water. Bring to boil. Cover and turn off heat. Let stand 13 minutes. Mix soups, milk, pepper and tuna, combine with rice and frozen peas. Put in large shallow baking dish. Mix bread crumbs, butter, paprika and Parmesan cheese. Sprinkle around the edge and criss cross on top. Bake 350° for 25 minutes.

BAKED STEAK – Mrs. Joseph Lucas

2 to 2½ pounds chuck or beef steak (1 or 1½" thick)
1 stick oleo
1 package dry onion soup
½ to 1 pound mushrooms– fresh or canned

Arrange a sheet of foil on a shallow pan. Using ½ of the oleo, cut in pieces on foil. Place half the onion soup over this. Place steak on top of this. Then rest of oleo and soup over steak–lastly cover mushrooms over all. Fold foil around meat to seal. Bake about 2½ hours 350°.

SPAGHETTI SAUCE AND MEAT BALLS – Mrs. Louis R. Ference

SAUCE –

1 pound pork or beef (one piece)
3 tablespoons oil
1 clove garlic (chopped fine)
1 can tomato paste &
1 can water
1 can tomato puree & 1 can water
¼ teaspoon oregano
2 bay leaves or 2 tablespoons sweet basil
3 tablespoons Romano cheese, grated

Brown piece of meat with clove of chopped garlic in oil. After meat is browned, add 1 can tomato paste with 1 can water and cook until all oil is absorbed into tomato paste (about 20–30 minutes). Then add 1 can tomato puree with 1 can water. Add seasonings now to sauce (oregano, bay leaves or basil and Romano cheese). Bring to a boil, then lower flame and simmer slowly for about 3 hours, stirring frequently to keep from burning.

MEAT BALLS–

1½ pounds ground meat, (pork, veal & beef mixture)
1 onion, chopped
1 clove garlic, chopped
2 tablespoons Romano cheese, grated
2 tablespoons sweet basil
1 egg
4 slices of bread (soak in water, then drain & crumble)

Mix above ingredients together. If mixture seems too moist, add a little cracker meal to hold mixture together. Shape into small or large balls and brown lightly in a preheated skillet (with about 1 inch of oil in skillet. Then place meat balls into spaghetti sauce to finish cooking with sauce.

CHICKEN PAPRIKAS – Mrs. John Banas (Las Vegas)

1 onion, chopped
¼ cup shortening
2 tablespoons salt
1 tablespoon paprika
1 teaspoon black pepper
4 to 5 pound chicken, disjointed
1½ cups water
½ cup sour cream
½ pint light cream (optional)

Brown onion in shortening, mix in seasonings; add chicken and brown 10 minutes. Add water; cover and simmer slowly until tender. Remove chicken; add sour cream to drippings in pan and mix well. If more gravy is desired, add the light cream. Add dumplings; arrange chicken on top. Heat through and serve.

DUMPLINGS –

3 eggs, beaten
½ cup water
2½ cups sifted flour
2 teaspoons salt

Blend ingredients together, adding more flour if necessary to make a stiff batter. Drop by teaspoonfuls into boiling salted water. Cook 10 minutes; rinse with cold water; drain.

(Yield–4 to 6 portions.)

OPEN FACE BARBECUE SANDWICHES – Mrs. Louis R. Ference

½ pound or 2 cups grated American Cheese
4 tablespoons minced, raw onions
2 tablespoons chopped, stuffed olives
2 tablespoons tomato ketchup
2 tablespoons minced, green peppers
1 hard cooked egg, chopped
½ teaspoon Worcestershire sauce
1 tablespoon melted butter
4 hamburg buns – split

Combine all ingredients and mix well. (Spreading consistency) Broil until slightly brown. Broil about 5 minutes.

STUFFED CABBAGE (Holubky) – Mrs. Joseph Adderty

1 head cabbage (3 pounds)
1 large can sauerkraut

Cut deeply around core to loosen leaves. Boil cabbage about 5 minutes. Take leaves apart and set aside to cool. Remove about 1 inch of rib from cabbage leaves.

Combine: 1½ pounds ground chuck ½ pound ground pork

Add: 1 cup warm water to the meats and mix;
1 egg
½ medium onion (diced fine)
1 cup uncooked rice (washed)
salt and pepper to taste

Mix ingredients. Roll in cabbage leaves. Put sauerkraut in large pot; then place cabbage rolls on top of the sauerkraut; alternate cabbage rolls and sauerkraut. Add enough water to cover. Cook slowly about 2½ hours.

CHIMOSETTE

1 pound ground beef
1 medium size onion
¼ green pepper
¼ pound cheese, cubed or sliced in strips
1 small can mushroom soup (10 oz.)
3 stalks celery
2½ cups dry egg noodles
1 small can mushrooms (4 oz.)
¾ teaspoon salt
dash of white pepper

Chop onion and green pepper and brown with beef in frying pan or heavy pot.

Slice celery and cook in chicken stock (or add bouillon cube to water). Do not overcook. Use the stock also.

After above items are cooked, add cheese and mushrooms to meat—cook until cheese melts. Combine all ingredients and season. Simmer at low temperature or place in oven for 30 minutes at 350°.

"SWISS STEAK" – Mrs. John Shemancik

2 pounds round steak, cut 2 inches thick
½ cup flour
1 tablespoon salt
½ teaspoon pepper
2 medium onions, sliced
1 No. 2 can tomatoes
½ cup water
1 cup diced carrots
½ cup celery
½ cup shortening or vegetable oil

Mix flour, salt, and pepper together and pound into steak. Brown onions in shortening in Dutch oven or deep fry pan; remove onions and brown steak on all sides slowly. Place onions on top of steak. Add tomatoes and water and bring to a boil over a full flame. Cover, reduce flame to simmer and cook slowly for 1½ hours. Add carrots and celery. Cover and continue cooking until vegetables are tender.

It may be served with mashed potatoes or cooked rice.

ONE DISH MEALS – Mrs. Peter Lazor

6 pork chops
2 tablespoons fat
¾ cup uncooked rice
3 cups tomato juice
1½ teaspoons salt
¼ teaspoon pepper
3 tablespoons chopped green pepper
3 tablespoons chopped onion

Remove bone from chops. Dredge in seasoned flour. Brown. Combine the uncooked rice, tomato juice, salt, pepper and onion. Pour over chops. Cover and simmer 1 hour. Serves 6.

LASAGNE

2 tablespoons oil
1 medium onion, chopped
2 teaspoons salt
½ teaspoon rosemary
1½ cups hot water
1 clove garlic, minced
1 pound ground beef
¼ teaspoon pepper
2 six ounce cans tomato paste
1 pound lasagne noodles, cooked and drained
½ pound ricotta or cottage cheese
½ pound mozzarella or swiss cheese, sliced.

Put oil in heavy pan, heat; cook garlic and onion till soft, add beef seasonings and cook till crumbly. Mix in tomato paste and hot water, simmer 5 minutes. In a shallow baking dish put a thin layer of sauce, half the noodles, all of the ricotta and half of the mozzarella cheese. Repeat with half the remaining sauce, the noodles, remainder of this sauce and mozzarella on top, bake in moderate oven 350° for 30 minutes. or until sauce is bubbling. Let stand out of oven for 10 minutes before cutting into squares.

(6 to 8 servings.)

BAKED LASAGNE – Gloria Becker

1 pound Italian sausage (bulk pork sausage or ground beef)
1 clove garlic, minced
1 tablespoon parsley flakes
1 tablespoon basil
1½ teaspoons salt
1–1pound can (2 cups) tomatoes
2–6 ounce cans (11/3 cups) tomato paste

10 ounces lasagne or wide noodles

3 cups cream style cottage cheese
2 beaten eggs
2 teaspoons salt
½ teaspoon pepper
2 tablespoons parsley flakes
½ cup grated Parmesan cheese

1 pound Mozzarella cheese, sliced thin

Brown meat slowly; spoon off excess fat. Add garlic, parsley flakes, basil, salt, tomatoes, and tomato paste. Simmer uncovered 30 minutes to blend flavors, stirring occasionally.

Cook noodles in boiling salted water till tender, drain; rinse in cold water. Combine cottage cheese with eggs, salt, pepper, parsley flakes and Parmesan cheese.

Place half the noodles in a 13x9x2 inch baking dish; spread half the Mozzarella cheese and half the meat sauce. Repeat layers.

Bake 375° for 30 minutes. Garnish with triangles of Mozzarella cheese. Let stand 10 to 15 minutes before cutting in squares—filling will set slightly. Makes 12 servings.

SKILLET STEW – Irene Repas

1 pound ground beef
½ cup chopped onion
¼ cup chopped parsley
1 egg
1 slice bread, coarsely crumbled
1 teaspoon salt
1/8 teaspoon pepper
shortening

Mix ground beef, chopped onion, parsley, egg, bread crumbs, salt, pepper, and 1 teaspoon dry mustard together. Form lightly into tiny meat balls, about the size of a walnut. Brown the meat balls on all sides in hot shortening in a large heavy frying pan with a tight fitting cover or Dutch oven. Remove meat balls and pour any fat from the frying pan.

Heat 2¼ cups tomato juice, ½ cup water, 1 clove of minced garlic, 1 teaspoon chili powder, 1 teaspoon salt, and 1/8 teaspoon of pepper in the same frying pan. Add 4 medium onions, chopped fine, and 1 bunch of carrots cut in small pieces. Bring to boiling; reduce heat, simmer covered, 30 minutes. Add meat balls and 1 package frozen green beans. Baste with sauce; bring to boiling.

Make dumplings, using—1½ cups biscuit mix and ½ cup milk. Spoon dumpling mixture in 6 mounds on top of hot stew. Cook, uncovered, 10 minutes; cover, steam dumplings 10 minutes longer.

LASAGNE – Mrs. John Chovan

1 medium onion, chopped
3 tablespoons olive or cooking salad oil
1 #2 can tomatoes or tomato juice
1 – 8 ounce can tomato sauce
1 tablespoon minced parsley
2 teaspoons salt
½ pound American cheese, sliced
1 cup sour cream
1 cup grated Parmesan cheese
1 clove garlic, minced
1 tablespoon sugar
1 teaspoon ground basil
2 (5 ounce) packages noodles, 2" wide

Heat oven to 350° (moderate). Brown onion and garlic in hot oil. Add tomato, parsley, sugar and seasonings; simmer 1 hour. Cook noodles in 3 quarts boiling water and 1 tablespoon oil.

Alternate noodles, sliced cheese, sour cream, sauce and grated cheese in 9 inch square pan, ending with sauce and grated cheese. Bake 30 minutes. Cut in squares to serve 8.

FARMERS' PORK CHOPS – Mrs. John Chovan

4 loin or shoulder pork chops
1 clove garlic, chopped
4 potatoes, sliced
1½ cups sour cream
½ teaspoon dry mustard
salt and pepper to taste
2 large onions, sliced
1½ teaspoons salt

Heat oven to 350°. Trim excess fat from chops and roll in flour. Brown chops and garlic in hot fat over medium heat. Season with salt and pepper. Place potatoes in 11½x7½x1½" baking pan. Top with browned chops. Separate onion slices into rings and lay over chops. Blend sour cream, salt, mustard; pour over potatoes, chops and onions. Bake 1½ hours. (4 servings.)

VEAL CASSEROLE – Mrs. John Chovan

1 pound cubed veal
1½ cups sliced celery
10½ ounce can cream of chicken soup
10½ ounce can cream of mushroom soup
1 to 1½ soup cans water
2 to 3 tablespoons soy sauce
½ cup uncooked rice
2 tablespoons fat
2 small onions, chopped

Heat oven to 325° (slow-moderate). Roll meat in flour; brown in hot fat over medium heat; stir in rest of ingredients. Pour into 2 quart baking dish. Bake covered 1½ hours. (6 servings.)

BEEF CASSEROLE – Mrs. Mary Mickel

2 tablespoons shortening
½ cup soaked rice
2 tablespoons salt
1 onion
1 teaspoon pepper
1 pound ground beef
3 green peppers
3 or 4 ripe tomatoes
½ cup water

Grease casserole with shortening. Spread rice over the bottom, sprinkle with salt and pepper. Slice onion over the rice; then spread the meat over the rice and onions. Salt and pepper it. Slice the pepper over top of meat, and the tomatoes over top of peppers. Add the ½ cup water over it all. Bake in slow oven about 1½ hours or until the rice is cooked.

CREAMED CHICKEN – Mrs. John Chovan

1 cup sliced mushrooms
2 tablespoons fat
2 cups milk
1 beaten egg yolk
2½ cups diced cooked chicken
2 tablespoons chopped green peppers
3 tablespoons enriched flour
salt and pepper to taste
2 tablespoons finely cut pimiento

Lightly brown mushrooms and green pepper in hot fat; add flour, blend; add milk and seasonings; cook until thick, stirring constantly. Stir some of hot mixture into egg yolk and add to remaining hot mixture; cook 5 minutes. Add chicken and pimiento. Heat. (serves 6.)

SNITCHLEH (Old-fashioned Hamburgers) – Mrs. Sam Kudelko

1 pound ground meat
1 small onion, grated
1 cup bread crumbs
1 egg
¼ cup water
salt and pepper to taste

Mix above ingredients and form patties. Fry slowly in shortening till lightly brown. Serve with scalloped potatoes or home fries.

"CABBAGE ROLLS" – Mrs. John Chovan

1 large head cabbage
1 pound ground veal
1 pound ground beef
1 medium onion
1 egg
1 tablespoon salt
1½ cups boiled rice

Trim off soiled cabbage leaves and remove core. Put head in boiling water, and boil for about 5 minutes or until leaves are limp. Remove from water and separate leaves. Thoroughly mix the above ingredients. Now, take a leaf and into it put 1 tablespoon meat mixture and fold. Put into greased casserole, and when filled, put tomato sauce over top. Put in oven at 350° F. and bake 2½ hours.

"TOMATO SAUCE"–

4 to 6 tablespoons butter
4 to 6 tablespoons flour
¼ teaspoon salt
½ teaspoon garlic powder (optional)
¼ cup catsup
2 cups tomato juice

Melt butter in saucepan; then blend in flour, salt and garlic powder and let bubble up together. Take off heat, add catsup and tomato mixture all at once. Then cook over low to medium heat stirring constantly until thickened.

Meatless Dishes

ODESSA'S SEAFOOD SPAGHETTI – Mrs. Karen Colberg

3 tablespoons	olive oil (to cover bottom of pan)
2 or 3	small cloves of garlic (minced)
1 medium size	onion (finely diced)
1 can	tuna fish (drained)–chunk or grated
1 – #2 can	tomatoes, (whole or cut–but whole should be cut in sections to facilitate cooking)
1 can	tomato sauce
1 large can	tomato paste
½ teaspoon	salt
1/8 teaspoon	pepper
½ teaspoon	sugar
1 can	tomato juice (or water, depending on desired thickness)
1 pound	spaghetti (cooked)

METHOD: Heat olive oil in pan, add garlic, onion and tuna, and brown over moderate heat for about 5 minutes, stirring frequently. Add tomatoes, tomato sauce, tomato paste, salt, pepper and sugar, and bring to boil. In a covered saucepan, allow sauce to simmer for three hours, stirring occasionally. (If sauce is too thick, add tomato juice or water–½ cup of liquid in all–at intervals.)

Cook spaghetti in boiling salted water until barely tender, about 10 to 12 minutes. Drain spaghetti, arrange on plate, top with spaghetti sauce. Serve with grated Parmesan cheese.

NOTE that sauce can be frozen for use later–if there is any left.

(Real Good Main Dish–Lenten Season or Any Day of the Week)

EASTER CHEESE – Mrs. John N. Gavalier

422 McClure Ave., Sharon, Pa.

6 eggs	1 teaspoon salt
1 quart milk	1 tablespoon sugar (or more if desired)

Pour milk into saucepan and break eggs into milk, making sure each yolk is broken. Add salt and sugar and mix. Do not cook over direct flame since mixture scorches easily. Use a double boiler. Have low heat and stir frequently. Cook slowly until mixture looks like scrambled eggs. Pour mixture into cheesecloth bag and tie tightly. Hang and let drain for about an hour. Then gently squeeze cheesecloth bag to remove any excess liquid and hang for about three hours. Remove cheese from bag and put into refrigerator until cold.

ELBOW MACARONI AND CHEESE

½ pound Vimco elbow macaroni
3 tablespoons butter
3 tablespoons flour
¾ teaspoon salt
¼ teaspoon pepper
2 cups milk
½ pound diced cheddar cheese
½ teaspoon Worcestershire sauce (optional)

Cook macaroni as directed on package. Melt the butter, add flour, salt, and pepper; mix to smooth paste. Gradually add milk and cook until the mixture thickens. Add the cheese, and continue cooking slowly until the cheese melts, stirring occasionally. Combine with macaroni and serve. Serves 4.

TUNA NOODLE CASSEROLE – Marcie Kostka

1 can cream mushroom soup
1½ cups milk
1 can family size tuna fish
¾ package wide noodles
¾ cup crushed potato chips

Cook noodles according to directions. Drain. Mix soup with milk. Grease 2 quart casserole well with oleo. Place 1/3 of noodles in casserole; spread ½ of tuna over and sprinkle some crushed potato chips over. Pour 1/3 of soup mixture over all. Repeat again, with noodles first, then remaining tuna, potato chips and soup. Put remaining noodles over top; then soup mixture. Cover and put in preheated oven 350° for 1 hour.

TUNA BURGERS – Mrs. Joseph Lucas

1 can tuna
½ cup cheese (chunks)
¼ cup chopped sweet pickles or relish
¼ cup mayonnaise
½ cup catsup
dash pepper
1 teaspoon salt
¼ cup grated onion
12 burger buns

Cut cheese into small chunks. Combine tuna, cheese, pickles or relish, catsup, salt, onion, pepper and mayonnaise. Mix well with fork.

Fill each bun with the mixture. Line roaster with foil–place buns with cut side up. Cover with foil and bake 20 minutes–350°. Serve at once.

PLANCHEY (Pancake) – PALACINKY – Mrs. John Sember

4 whole eggs, beaten
1 tablespoon sugar
½ teaspoon salt
1¼ cups milk
1 cup flour (Add more if needed)

Fry like pancakes.

½ pint cream cottage cheese
1 egg yolk
2 tablespoons sugar

Mix cottage cheese, egg and sugar. Spread on pancake and roll like jelly roll. Put in pan and bake in oven, 350° for 30 to 40 minutes. Makes 10 big ones. (Eat with jello or soup.)

NALESNIKI (Potato Pancake) – Mrs. John Yensick

6 large potatoes (peeled and grated)
½ cup flour
1 teaspoon salt
1 tablespoon butter

Mix all ingredients except butter. Spread in greased cookie sheet 12x18. Bake one hour or until golden brown at 375°. When done, spread with butter that has been browned. Cut into 4 inch squares.

HALUSHKI (Noodles and Cabbage) – Mrs. John Yensick

1 medium cabbage (3 pounds)
1 medium package noodles
4 tablespoons butter
2 strips bacon, optional

Cook noodles and drain. Chop cabbage very fine and fry in butter, stirring quite frequently until browned. Mix noodles, and cabbage and pour about 6 tablespoons melted butter over it.

EASTER CHEESE (Hrudka)

2 dozen eggs
1 teaspoon vanilla
5 cups milk
½ cup sugar

Beat eggs, add milk, sugar and vanilla and beat well. Cook in double boiler until mixture curds and only water remains. Pour into a cloth sack, squeeze and tie tightly. Place on flat surface and add weight on top for several hours for a loaf type or else hang up to drain for a round type of cheese. Remove from sack and refrigerate.

CORNMEAL WAFFLES – Mrs. Joseph Kundla

3 heaping tablespoons panacke flour
1 heaping tablespoon corn meal or Flako corn muffin mix
3 tablespoons melted bacon grease
1 egg
water enough to make the batter thin

Place into bowl–flour, cornmeal, egg and bacon grease. Mix. Gradually add water, stirring continuously. Add enough water to make batter the desired thinness. The thinner the batter, the crispier the waffle. Grease waffle iron lightly for first waffle only.

BOBALKY

1 pound bread dough (about 2 cups before rising)
1 pound sauer kraut, drained
2 tablespoons shortening
1 small onion, chopped
1 cup poppy seed ground
2 tablespoons honey
4 tablespoons water

Pinch off portion of dough about size of an egg. Roll out on floured board by hand to make roll about 1 inch in diameter. Cut in 1-inch pieces. Place on greased cookie sheet. Let rise about 20 minutes. Bake at 350° F. about 5 minutes or until lightly browned. Separate, if bobalky have run together during baking. Place in colander. Pour boiling water over bobalky. Drain quickly to prevent sogginess. Fry onion in shortening until lightly browned. Add onion and sauerkraut to half the bobalky. Mix well and serve warm.

Combine poppyseed, honey and hot water. Add to remaining bobalky. Mix well.

EASTER CHEESE – Mrs. Michael Volansky
Sykesville, Pa.

Beat until smooth:

1 quart milk
1 dozen eggs
2 tablespoons sugar
2 teaspoons salt

Add: 1 teaspoon whole cloves or caraway seed

Simmer until it forms large curds. Place in cheesecloth bag and drain well. Place on board or rack with heavy weight on top for several hours or overnight.

BAKED MACARONI AND CHEESE – Mary Lou Yonosik

Boil 1 box macaroni until cooked. Drain, put in pan, and drop small pieces of butter and small pieces of cheese over the surface of the macaroni. Fill pan with milk until level with top of macaroni. Bake at 350° for 1½ to 2 hours.

GREEN BEAN CASSEROLE – Mrs. Mary Virostick

2 cans green or yellow beans, (drain juice)
1 can cream of mushroom soup
½ cup bread crumbs

Place beans in casserole, pour cream of mushroom soup over. Cover with bread crumbs. Bake at 350°–45 minutes or 1 hour.

STUFFED GREEN PEPPERS – Mrs. George Wansack

Peppers
1 quart chopped onions
2 tablespoons mustard
2 cups vinegar
1 small head cabbage
6 pimentos, chopped
½ cup brown sugar
1 teaspoon black pepper
1 teaspoon allspice

Select firm peppers. Cut off tops, remove seeds. Shred cabbage, combine with pimentos, onions, vinegar, mustard, sugar and pepper and spices. Heat to boiling. Stuff peppers firmly with this mixture. Pack in jars. Cover with vinegar which has been diluted in proportion of 1 part vinegar to 2 parts water.

CREOLE JAMBALAYA – Mrs. Peter Lazor

2 tablespoons shortening
1 tablespoon flour
¼ pound ham, cubed
¼ pound chopped green pepper
1 #2½ can tomatoes
¾ cup cooked shrimp
1 medium onion, sliced
1 clove garlic, minced
1 sprig parsley, chopped
pepper
1 cup uncooked rice

Melt shortening in skillet, stir in flour. Add ham and green pepper. Cook, stirring constantly for 5 minutes. Add tomatoes, shrimp, onion, garlic, parsley and pepper. Bring to boil. Then add rice, stir into liquid. Cover and cook for 20 to 30 minutes. Serves 4.

HRUDKA (Easter Custard) – Mrs. John Madura

1 quart milk
1 dozen eggs
1 pint water
1 teaspoon salt
3 tablespoons sugar
1 teaspoon vanilla

Beat well and cook over low heat till it begins to curdle (about 1 hour). Strain through cheese cloth to form ball. Let excess water drip out (several hours). When water is drained out place on pan and bake at 350° for about 15 minutes.

MOCK CHICKEN CASSEROLE – Ann Paczak

4 tablespoons shortening
4 tablespoons flour
¼ teaspoon pepper
2¼ cups milk
1 can tuna (large)
½ cup mushrooms
1–3 ounce package potato chips

Make a white sauce of first 4 ingredients. Flake tuna, slice mushrooms and crush chips. Combine tuna, mushrooms and ¾ of the chips with the first mixture. Pour into buttered casserole. Sprinkle with remaining chips and bake at 350° for 30 minutes.

SALMON CHEESE PIE – Margie Hruska

Sift together: 2¼ cups sifted flour
3 teaspoons baking powder
½ teaspoon salt

Cut in: 1/3 cup shortening

Combine: 2 eggs and ½ cup milk; beat well.

Add to dry ingredients and mix only until flour is moistened. Roll out–2/3 of dough on well floured board to 11 inch circle. Fit into 9 inch pie pan or layer pan.

Drain: 1 can (1 pound) salmon
Flake into bowl removing skin and bones.

Add: 1 tablespoon grated onion
2 tablespoons salmon juice

Turn into lined pan. Cover with 1/3 pound cheese thickly sliced. Roll out remaining 1/3 of dough to 7 inch circle. Place on top of cheese. Bake and serve with hot vegetable sauce. Bake 375° 20–30 minutes.

VEGETABLE SAUCE:– Melt ¼ cup butter or margarine in saucepan. Blend in ¼ cup flour and 1 teaspoon prepared mustard; mix well. Add gradually 2 cups milk. Cook over low heat stirring constantly, until thick. Add ½ teaspoon salt and 2 cups any desired green cooked vegetable.

TUNA ROLL UPS – Margie Hruska

Preheat oven 450°.

Mix together: 2 cups flour, 3 teaspoons baking powder, 1 teaspoon salt

Pour into cup: 1/3 cup oil, 2/3 cup milk

Stir with fork until mixture leaves side of bowl. Place between 2 sheets of wax paper, roll until it reaches edge of paper. Cut into 9 squares. Spread with 2 tablespoons filling. Roll like jelly roll. Place sealed side down on ungreased cooky sheet. Serve with creamed peas or cream of celery or mushroom soup. Bake until light brown.

TUNA FILLING:–

Mix together: 1 cup tuna (6½ ounces)
½ cup minced celery
1 egg, unbeaten

CELERY LOAF – Mary Mayernik

1½ cups soft bread crumbs
1½ cups chopped celery
1 cup milk
½ cup chopped nuts
½ teaspoon salt
1 tablespoon chopped onion
1 tablespoon chopped green pepper
2 tablespoons melted butter
2 tablespoons grated cheese
2 eggs separated

Combine all ingredients. Beat egg whites until stiff and fold in last.

Bake in pan of hot water. Bake 375° for 1½ hours.
Serve with a mushroom sauce.

SALMON LOAF

1 pound can salmon
1 teaspoon salt
½ teaspoon pepper
¼ teaspoon paprika
2 tablespoons lemon juice
2 eggs yolks
½ cup cracker crumbs
2 egg whites
½ cup hot milk

Remove skin and bones from salmon. Mash fine. Add salt, pepper, paprika, lemon juice, and beaten yolks. Mix and add cracker crumbs and hot milk. Fold in egg whites. Bake in greased loaf pan 1 hour, 350°.

SALMON PATTIES

2 eggs
1 cup chopped celery
1 can salmon
1 cup bread crumbs
¼ cup mayonnaise
1 teaspoon grated onion
½ teaspoon salt
½ teaspoon paprika

Parboil celery 10 minutes, drain, mix celery, salmon, ¼ cup bread crumbs, seasonings and the mayonnaise. Form into patties, roll into remaining bread crumbs. Fry in fat until golden brown. Drain and serve.

BAKED WHITE FISH – Ann Paczak

2½ pounds white fish
Flour, Salt, Pepper
Butter
1 medium onion
1 small green pepper
1 can tomato soup

Sprinkle fish lightly with flour. Place in shallow pan, dot with butter and season with salt and pepper. Chop onion and pepper and sprinkle on top of fish. Pour soup over fish and bake 350° for 1 hour.

PIROHI DELIGHT – Mrs. John Bilak
(Delicious Meatless Casserole)

2/3 cup or (6 or 7 ounce) can sliced mushrooms
1/3 cup chopped onion
¼ cup shortening
1 tablespoon flour
10 ounce can condensed tomato soup
½ cup bread crumbs
½ cup milk
Salt & pepper to taste
¼ pound (1 cup) American cheese (cut in ½ inch cubes)
10 or 12 cooked pirohi (not well done)

(Noodles can be substituted for pirohi)

Brown onions and mushrooms with the shortening in heavy skillet. Stir in the flour, add soup, milk and seasonings. Add the cheese and mix well. Pour half of this mixture in 2 quart casserole, arrange the pirohi on top. Pour the rest of the sauce on top. Sprinkle with bread crumbs. Bake 350° for 45 minutes. (Serves 4 to 6.)

TOMATO CHEESE MACARONI – Sue Sulick

1 can tomato soup
½ cup milk
2 cups grated sharp cheese
2 tablespoons buttered bread crumbs (if desired)
¼ cup finely chopped parsley
4 cups cooked macaroni

Heat soup, milk and 1½ cups cheese over low heat; when cheese melts, add parsley. Blend with macaroni; pour into 2 quart casserole. Top with remaining cheese and bread crumbs. Bake 20 minutes in a hot oven 400°. (6 servings)

POTATO PANCAKES – Mrs. Stephen Dunchak

3 tablespoons all purpose flour
2 cups grated raw potatoes
1 egg
½ teaspoon salt
1/8 teaspoon pepper
1 teaspoon onion juice
Milk

1–Add egg and seasoning to potatoes.
2–Stir in flour. Add sufficient milk to make a stiff batter.
3–Drop by spoonfuls into a skillet with hot fat–about ½" deep. Fry until golden brown.

HRUTKA (Easter Cheese) – Mrs. George Kerlick

13 eggs
1 quart milk
pinch salt
sugar to taste (1 tablespoon)
vanilla

Beat eggs lightly so all yolks are broken. Cook in double boiler till it forms like cheese. Squeeze in cheese cloth. Tie to form a ball. Hang from an object till well drained–several hours. When quite dry–brush with egg yolk mixed with a little milk. Then brown in oven for a short time.

EASTER CHEESE – Mrs. Mary Mickel

24 eggs
½ gallon sweet milk
½ teaspoon salt
1 tablespoon sugar

Put milk on to boil, beat eggs just to mix them. Add salt, sugar and pour slowly into the boiled milk. Cook until thick and liquid separates. Place into bag to drain off.

POTATO PANCAKES

1 pound potatoes	1 teaspoon salt
¾ cup flour	1 teaspoon baking powder
1 egg, beaten	2 tablespoons shortening

Grate potatoes; add egg, salt, and baking powder. Add flour gradually. Mix thoroughly. Drop one tablespoonful at a time into hot, greased skillet and brown on both sides. Repeat until all mixture is used.

TUNA HUSH PUPPIES – Mrs. John Klapach
(Main Dish – Lenten Season)

¼ pound	American cheese, cut up small
3	hard cooked eggs, chopped
1 can	tuna fish, flaked
2 tablespoons	chopped green peppers
2 tablespoons	chopped onion, scant
2 tablespoons	stuffed olives or pimientos, chopped
2 tablespoons	chopped sweet pickle
½ cup	salad dressing
1 tablespoon	Worcestershire sauce

METHOD:–Mix, spread on buns or wiener rolls, wrap in foil and store in refrigerator until half hour before serving. Keep wrapped in foil and put in slow oven or electric toaster 250° F for 30 minutes. Serves 10 or 12. Serve wrapped in foil.

PALACINKY – Mrs. George Kerlick

2 cups flour	2 cups milk
2/3 cup powdered sugar	½ teaspoon salt
6 eggs, separated	1 lemon rind, grated

Sift dry ingredients. Add milk and well beaten yolks. Last fold in stiffly beaten egg whites. Fry on greased griddle like pancakes. Spread filling and roll. These can be placed in moderate oven to keep warm till ready to serve.

FILLING:–2 containers cottage cheese (creamed)–mix with 1 or 2 eggs and sugar to taste.

Top with ½ pint sour cream; mixed with egg yolk and sugar to taste, if desired.

FRIED GRAY SOLE – Mrs. Nevin Miller

½ cup flour
½ cup corn meal
½ teaspoon salt
1 package frozen fish
tarragon vinegar

Place first three ingredients in a paper bag. When fish is thawed, cut in desired pieces and dip in vinegar which has been diluted with water. Then shake in paper bag and brown in temperature not too high. Turn only once to keep from breaking.

MACARONI LOAF – L. G.

1 package macaroni
2 tablespoons butter
1 cup milk, scalded
3 beaten egg yolks
1 cup grated American cheese
1/3 cup bread crumbs
1 tablespoon chopped parsley
1 tablespoon minced onion
1 tablespoon chopped pimiento
½ teaspoon salt
1/8 teaspoon pepper
3 stiffly-beaten egg whites

Cook macaroni in boiling, salt water for 7 minutes, then drain. Melt butter in milk; add gradually to egg yolks; add remaining ingredients except for the egg whites and mix well. Fold in egg whites. Pour into greased loaf pan. Bake in pan–1 inch of water surrounding–in moderate oven (350°) 1½ hours. Serves 6.

COMPANY TUNA CASSEROLE – Irene Andriyo

1 – 3 ounce package cream cheese
1 can condensed cream of mushroom soup
1 – 7 ounce can tuna–drained and flaked (rinse with boiling water)
1½ tablespoons chopped pimiento
1 tablespoon chopped onion
1 tablespoon prepared mustard
¼ cup milk
½ – 6 ounce package (1 cup) 7 minute macaroni, cooked and drained
½ cup dry medium bread crumbs
2 tablespoons butter or margarine, melted

Soften cream cheese; blend in soup using rotary beater. Stir in tuna, pimiento, onion, mustard, milk and macaroni. Spoon into ½ quart casserole. Mix crumbs and butter; sprinkle over top. Bake in moderate over 375° for 30 minutes or till heated through thoroughly. Makes 4 to 5 servings.

FRIED OYSTERS – Marcie Kostka

24 large shucked oysters
2 eggs
½ teaspoon salt
Dash pepper
2 tablespoons cold water
1 cup bread crumbs

Drain oysters. Beat eggs with seasonings. Add water and mix. Dip oysters into egg mixture, then into crumbs. Let stand 5 minutes before frying. Fry in hot fat until brown.

PIROHI

2 cups flour
2 eggs
½ teaspoon salt
butter
warm water

Fillings:
Prune
Cheese
Cabbage
Sauerkraut
Potato

Mix flour, egg, and salt. Add enough water to make medium soft dough. Knead until blisters appear. Divide into two portions. Roll out one portion thin. Cut in two-inch squares. Place ½ teaspoon desired filling on each. Fold in half to make a triangle. Pinch edges to keep filling from escaping. Follow same method for remaining portion of dough. Drop into boiling water until pirohi come to the top (about 10 minutes). After pirohi are boiled and drained, brown butter in skillet and pour over pirohi. Toss or mix well.

PRUNE FILLING:–½ pound prunes, cooked, mashed.

CHEESE FILLING:–½ pound dry cottage cheese; 1 egg, beaten; dill (optional); 1/8 teaspoon salt
Combine ingredients.

or ½ pound dry cottage cheese; 1 egg, beaten; 2 tablespoons sugar; vanilla
Combine ingredients.

CABBAGE FILLING:–1-1-pound head cabbage, chopped fine; ½ teaspoon salt; 2 tablespoons shortening (butter); 1 medium onion, chopped fine.
Saute onion in butter. Add cabbage. Fry slowly until browned.

POTATO FILLING:–1 large potato, cooked and mashed; ½ teaspoon salt
Combine ingredients. Add grated mild yellow cheese. Blend.

SAUERKRAUT FILLING:—Drain and wash kraut, chopped fine. Saute one medium onion in butter. Add kraut and fry slowly till brown.

WRITE EXTRA RECIPES HERE:—

WRITE EXTRA RECIPES HERE:–

Vegetables

BAKED LIMA BEANS WITH HAM CUBES

½ cup sliced onion
2 packages frozen limas
2 tablespoons butter
1 pound cubed leftover ham
2 cups canned tomatoes
2 teaspoons dry mustard
¼ cup brown sugar

Saute onion in butter. Allow beans to defrost enough to break apart. Place beans, ham and onion into 2 quart casserole. Mix tomatoes and mustard over mixture in casserole. Top with brown sugar. Cover and bake 350° for 1 hour.

"LIMAS" – Mrs. George Kerlick

3 teaspoons salt
¼ pound melted butter
6 tablespoons brown sugar
1 pound baby limas
1 tablespoon dry mustard
1 tablespoon molasses
1 cup sour cream

Soak limas over night, drain, cover with water and cook until tender. Put in buttered casserole with rest of ingredients in 375° oven.

SCALLOPED POTATOES

6 medium-sized potatoes
3 tablespoons flour
¼ cup finely chopped onion
4 tablespoons butter or margarine
¾ teaspoon salt, or salt to taste
¼ teaspoon ground black pepper
2 cups hot milk

Wash and peel potatoes and slice very thin. Place half in buttered 8x8x2-inch pan. Sprinkle with half the flour and all the onion. Dot with 1 tablespoon of the butter. Top with remaining potatoes. Sprinkle with remaining flour. Add salt and black pepper to milk and pour over potatoes, Dot with remaining butter or margarine. Cover, bake in a preheated moderate oven, 375° for 1 hour. Remove cover and bake 20 minutes, or until top is well flecked with brown.

"SCALLOPED ONIONS" – Mrs. George Kerlick

Place two tablespoons of water in buttered casserole. Then layers of sliced onions, ¼ inch thick, plus 1 teaspoon sugar, 1 teaspoon flour, ¼ teaspoon salt, dots of butter, and grated velveeta cheese. Bake in an oven slowly with a cover for 1½ hours and uncovered for the last ½ hour. (They shrink.)

SCRAMBLED CORN – Ann Paczak

3 strips bacon, chopped
1 cup cooked, whole kernel corn, drained
1 egg, beaten
½ teaspoon salt
1/8 teaspoon pepper

Fry bacon until half done. Drain surplus fat; add corn to bacon, stir for a minute or two. Then add beaten egg which has been mixed with salt and pepper. Scramble together with corn and bacon until egg is done. Serves 3.

CARMELIZED LIMA BEANS–BAKED – Mrs. Michael Ballock

1 pound bag small baby limas
¾ box brown sugar
2 sticks (½ pound) oleo

Cook beans until almost soft. Drain. Put sugar and oleo in beans while still hot–stir. Bake 350° for 1 hour.

"BROCCOLI CASSEROLE"

2 packages chopped broccoli
¼ cup chopped onion
6 tablespoons butter
2 tablespoons flour
½ cup water
1 small jar cheese whiz
3 eggs beaten
dash salt

Thaw frozen broccoli and drain. Brown onion in 3 tablespoons butter, add flour and water and cook until thick. Remove from heat and add cheese whiz mix. Lastly add beaten eggs, salt, then mix with drained broccoli and put in buttered and greased oblong glass baking pan. Cover with bread crumbs and three tablespoons of butter. Bake at about 350° for 20 minutes, or until set. Do not overcook or it will dry up. Makes 6 to 8 servings.

HORSE-RADISH BEETS – Mrs. John Chovan

1 #2 can beets (sliced or diced)
1 tablespoon cornstarch
3 tablespoons sugar
½ teaspoon salt
1½ tablespoons vinegar
2 tablespoons prepared horse-radish
1 tablespoon butter or margarine
¾ cup beet juice

Place beets in greased 1 quart casserole. Blend remaining ingredients. Pour over beets. Cover. Bake 350° – 45 minutes.

POTATO PUFFS

2 c. mashed potatoes

1 egg
½ teaspoon salt
1/8 teaspoon pepper
½ cup grated cheese

Combine ingredients well. Form into balls and roll in bread crumbs. Fry in preheated shortening. Drain on absorbant paper. Serve immediately.

SCALLOPED CORN – Ann Paczak

3 cups fresh or canned corn
3 eggs, beaten
1 cup milk
1½ teaspoons salt
1/8 teaspoon pepper
2 tablespoons butter
buttered bread crumbs
pimento or green pepper strips

Mix all ingredients. Put into greased casserole. Lay strips of pepper and pimento across top. Sprinkle with buttered bread crumbs. Bake in uncovered dish at 350° 1 to 1½ hours. Serves 6.

HARVARD BEETS – Marcie Kostka

¾ cup sugar
2 teaspoons cornstarch
1/3 cup vinegar
1/3 cup water
4 cups cooked beets
3 tablespoons butter
¼ teaspoon salt
dash of pepper

Mix sugar and cornstarch; add vinegar and water. Boil for 5 minutes. Add beets and simmer ½ hour. Add butter and season with salt and pepper.

VEGETABLE CASSEROLE – Mrs. Madeline Murray

3 cups diced carrots
3 cups diced celery

Simmer until tender. Drain and put into buttered casserole. Make white sauce. Mix with vegetables, cover with buttered bread crumbs. Bake 375° – 30 minutes.

WHITE SAUCE:–

2 cups milk
4 tablespoons butter
4 tablespoons flour
2 teaspoons salt
1 teaspoon pepper
4 tablespoons chopped onion
4 tablespoons Velveeta cheese (cut fine)

QUICK 'N EASY GINGER BEANS – Mrs. Michael Sember

2 1-pound cans pork and beans
½ cup Karo Blue Label syrup
1 tablespoon grated onion
1 teaspoon ground ginger
½ pound Canadian bacon, sliced

Mix beans, Karo syrup, onion and ginger in 2 quart oven proof casserole. Arrange slices of bacon on top. Bake in 400° oven about 1 hour, basting bacon 3 or 4 times to glaze. Serve hot with brown bread.

ESCALLOPED CORN, LIMA BEANS & TOMATOES

1 cup dry bread crumbs
2 cups cooked corn (cut from cob)
¾ cup cooked lima beans
2 cups sliced tomatoes
1½ teaspoons salt
1/8 teaspoon pepper
3 tablespoons melted butter

Mix 2 tablespoons bread crumbs with 1 tablespoon melted butter and set aside. Mix remaining ingredients, pour into buttered baking dish. Sprinkle buttered crumbs on top and bake in moderate oven 375° for 45 minutes. Serves 6.

FRENCH FRIED ONIONS – Mrs. Stephen Dunchak

Preheat shortening–fry 3 minutes.

Peel large Bermuda onions. Cut cross-wise into ¼ inch slices. Separate into rings. Dip into flour then into egg-milk mixture (1 egg ¼ cup milk) and then into bread crumbs. Shake rings to remove excess crumbs. Fry in basket at one time–3 minutes. Drain–turn out on absorbent paper. Salt and serve.

CABBAGE WITH SOUR CREAM – Mrs. Peter Lazor

1 small head green cabbage
1 onion, chopped
1 tablespoon shortening
½ cup water
½ cup sour cream
2 teaspoons flour
1 tablespoon sugar
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon nutmeg

Shred cabbage. Saute onion in shortening. Add cabbage and water. Cover and cook until tender–10 to 12 minutes. Add remaining ingredients. Cook stirring constantly about 2 minutes.

VIENNESE CABBAGE – Mrs. Peter Lazor

1 medium cabbage
1 small onion, chopped fine
½ teaspoon ground anise
1 teaspoon salt
¼ teaspoon pepper
3 tablespoons vinegar
3 tablespoons sugar

Wash cabbage well, cut into wedges and remove core. Mix onion, anise, salt, pepper, vinegar and sugar. Bring to boil. Add cabbage, cover and cook slowly, 8–12 minutes. Remove to serving dish and pour the sauce over cabbage.

POTATOES IN SOUR CREAM – Mrs. Peter Lazor

4 cooked potatoes, diced fine
1 small onion, diced
1½ teaspoons salt
¼ teaspoon pepper
1 cup sour cream

Combine potatoes with onions. Place 1/3 mixture in greased casserole. Season with salt and pepper. Dot with sour cream. Repeat, ending with sour cream. Bake.

"SUNSET SCALLOP" – Mrs. Anna Warso

6 medium potatoes, sliced
4 carrots, sliced
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
1½ cups milk
1 tablespoon brown sugar

Alternate layers of potatoes with carrots in greased casserole. Make white sauce of butter, flour, seasonings, and milk; pour over vegetables. Sprinkle with brown sugar. Cover. Bake in moderate oven (350°) for 1 hour. Uncover for the last 10 minutes. Serves 6 to 8.

CREAMED SPINACH – Mrs. Nevin Miller

Cook: – 1 package frozen spinach, or fresh
1 cup water
salt to taste

Cut up 2 or 3 strips of bacon and fry till crisp. Pour this in with spinach. Beat 1 tablespoon flour and ½ cup cold water with fork. Add this mixture to spinach and simmer for 5 minutes. Add 1 or 2 tablespoons vinegar and remove from heat. Serves 3.

ZUCCHINI PARMESAN – Irene Repas

1 pound chuck, ground
2 medium onions, chopped
2 tablespoons salad oil
1 16-ounce can solid-pack tomatoes
1 8-ounce can tomato sauce
1 6-ounce can tomato paste
1 green pepper, chopped
1 cup grated Cheddar cheese
1 teaspoon salt
¼ teaspoon garlic salt
½ teaspoon oregano
4 medium zucchini, sliced ½ inch thick
½ cup grated Parmesan cheese

Heat oven to 350° F. In Dutch oven, saute chuck and onions in salad oil until meat is brown and crumbly. Add tomatoes, tomato sauce, tomato paste, and green pepper; simmer, uncovered, stirring occasionally, 10 minutes. Then blend in grated cheese; stir in salt, garlic salt, oregano, and zucchini. Simmer, uncovered, 5 minutes. Turn mixture into 12x8x2-inch baking dish and sprinkle top with Parmesan cheese. Bake 45 minutes, or until top is browned and crusty.

WRITE EXTRA RECIPES HERE:–

Salads

24 HOUR SALAD – Marcie Kostka

1 cup salad cream
1 cup Mandarin oranges, (small can) drained
1 cup drained, crushed pineapple
½ cup shredded cocoanut
1 cup miniature marshmallows
½ cup Maraschino cherries (cut up)

Mix all together. Refrigerate overnight.

CRANBERRY STARS

1 cup ground raw cranberries
1 cup sugar
1 package lemon flavored gelatin
1 cup hot water
1 cup pineapple syrup (drain juice from crushed pineapple)
1 cup crushed pineapple–drained
½ cup broken walnuts
1 cup chopped celery

Combine cranberries and sugar. Dissolve gelatin in hot water, add syrup, and chill till partially set. Add cranberry mixture, pineapple, walnuts and celery. Pour into individual molds or in a large pan, then cut into desired shapes. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise. (Serves 6.)

PARADISE SALAD – Irene Repas

1 package lemon gelatin
1 cup hot water
1 cup sour cream
1 cup cottage cheese
1 cup drained, canned crushed pineapple

Dissolve gelatin in hot water. Chill until syrupy. Beat in sour cream with a rotary beater until smooth. Fold in cottage cheese and pineapple. Chill until firm.

JELLO-ICE CREAM SALAD – Irene Repas

1 package raspberry gelatin
1 cup hot water
1 cup vanilla ice cream
1 small can crushed pineapple, undrained
½ cup chopped nuts
1 medium banana, sliced

Combine gelatin, hot water, and add ice cream to this mixture and stir until completely dissolved. Set aside until partly thickened. Combine pineapple, nuts and banana. Add to thickened jello mixture. Chill until firm.

CRANBERRY SALAD – Irene Andriyo

2 packages lemon jello
3 cups water for jello
1 quart cranberries
1½ cups sugar
1 can (#2) crushed pineapple
1 orange (nuts can be added)

Grind orange and cranberries, add crushed pineapple and sugar. Stir all in jello and chill until set.

LIME JELLO SALAD – Marie Toth

2 packages lime jello
1 carton well drained cottage cheese
1 small can crushed pineapple
¼ cup chopped walnuts

Make jello and let it get partially firm; add drained cottage cheese and pineapple (drained). Mix and add chopped walnuts, pour into square pan and chill until very stiff. Serve on lettuce.

(For best results, make day before you want to serve.)

PINEAPPLE SALAD – Mary Anne Moro
360 Tamplin St., Sharon, Pa.

1 can crushed pineapple, drained
1 box raspberry jello
2 small packages cream cheese
1 envelope Dream whip or Lucky whip

Dissolve jello in ½ cup pineapple juice which has been heated. Add cream cheese and beat with beater until cheese is broken down. Add drained pineapple.

Whip 1 envelope Dream whip with ½ cup cold milk. Fold into jello mixture. Pour into 9x9 pan. Refrigerate.

Note: ½ cup chopped nuts and ½ cup chopped celery may be added if desired.

"PRUNE SALAD" – Mrs. John Shemancik

24 cooked prunes
6 ounces cream cheese
8 slices pineapple
1 head lettuce
maraschino cherries

Stone prunes. Soften the cream cheese with milk if necessary, then stuff prunes. Place slice pineapple on lettuce leaf and arrange 3 stuffed prunes on each slice. Garnish prunes with cherries cut into fourths or halves. Serves eight.

WILTED LETTUCE SALAD – Mrs. John Shemancik

Wash leaf lettuce thoroughly, desired amount for number to be served. Sprinkle salt over lettuce and squeeze out moisture. Place in salad bowl and toss with bacon dressing. For 4 servings take 4 strips of bacon, cut in ¼ inch pieces and fry until bacon is crisp.

Add:–

2 tablespoons vinegar
1 teaspoon sugar
1/8 teaspoon ground pepper

Mix together and pour over lettuce.

"EASY TOMATO ASPIC" – Mrs. John Shemancik

1 envelope unflavored gelatin
2 cups tomato juice or V-8 cocktail juice
½ teaspoon salt
1 tablespoon grated onion
1 tablespoon lemon juice
1 tablespoon sugar

Soften gelatin in ½ cup cold tomato juice. Combine 1½ cups tomato juice with salt, and onion; bring to boiling point, add lemon juice and sugar, stir, add to gelatin mixture and stir until gelatin dissolves, pour into individual molds. Chill until set. Unmold and serve on lettuce.

PEACH MELBA MOLD

1 (1# can) sliced peaches
2 tablespoons lemon juice
1–3 ounce package lemon jello
2 teaspoons milk
1–3 ounce package cream cheese, softened
2 tablespoons finely chopped pecans

Raspberry Layer:–
1–10 ounce package frozen red raspberries, thawed
2 tablespoons lemon juice
1–3 ounce package raspberry jello

Drain peaches, reserve syrup. Combine syrup and 2 tablespoons lemon juice; add cold water to make 1 cup. Dissolve lemon jello in 1 cup hot water; add syrup mixture. Chill till partially set. Add peaches. Pour into 6½ cup ring mold. Chill till almost set.

Spread with cheese layer; (mix milk, mayonnaise, and cream cheese.) Stir in pecans.

RASPBERRY LAYER–Drain raspberries, reserving syrup. Combine syrup and lemon juice; add cold water to make 1 cup. Dissolve raspberry jello in 1 cup hot water. Add syrup mixture. Chill till partially set; stir in raspberries. Pour over cheese. Chill till firm. Unmold. Makes 8 servings.

"FROZEN SALAD" – Mrs. John Shemancik

1 can Pet or Carnation milk
¾ cup sugar
¼ cup lemon juice
1 box lemon jello
small can crushed pineapple (drained)
1 cup miniature marshmallows
¼ cup maraschino cherries, cut into fifths
18 graham crackers

Pour can milk into pan and place in refrigerator until it crystallizes and sets. Make lemon jello and put in refrigerator; let set to almost jelled consistency. Take frozen milk, place into large mixing bowl, add lemon juice and beat until it forms peaks. Gradually add sugar. Beat partially set jello until foamy. then mix these two together and fold in pineapple, marshmallows and cherries–pour into 13½"x9"x2" pan which has been lined with the crushed graham crackers. Save ¼ of graham crackers to sprinkle on top of Salad–Refrigerate for at least 2 hours before serving.

SEAFOAM SALAD – Mrs. Mary Virostick

1 cup drained pear juice
1 large can pears
1 package lime jello
1 small package Philadelphia cream cheese
½ pint whipping cream
cherries (optional)

Heat 1 cup pear juice and pour over jello. Mash drained pears with fork; soften cheese with a little juice. Add mashed pears to the cheese and put into jello. Let cool. Whip cream and fold into jello and mold. Place cherries in bottom of mold, if you wish, before adding jello.

TUNA-MUSHROOM SALAD

½ teaspoon salt
3 quarts boiling water
8 ounces Vimco elbow macaroni
1–7 ounce can tuna, drained
parsley
1–3 ounce can mushrooms, drained
½ cup mayonnaise
¼ cup french dressing
2 tablespoons sliced green onions

Cook macaroni as directed on package. Rinse with cold water and drain. Flake tuna with fork. Slice mushrooms thin. Add tuna and mushrooms to macaroni. Stir in mayonnaise, french dressing, green onions and remaining ½ teaspoon salt. Mix well. Chill thoroughly; garnish with parsley and serve. Serves 4.

THREE BEAN SALAD – Irene Andriyo

1–#2 can yellow beans, drained
1–#2 can green beans, drained
1–#2 can red beans, drained
½ cup salad oil
½ cup vinegar
small can of pimiento, diced
¾ cup celery, sliced thin
¼ cup chopped salad onions
½ cup sugar
salt to taste

Place beans, celery, onions and pimiento in bowl. Combine the remaining ingredients. Pour over bean mixture. Marinate at least 24 hours before serving with head lettuce.

HARVEST SALAD BOWL – Sue Sulick

3 cups crisp shredded cabbage
½ cup chopped onion
1 cup chopped celery
2 cups shredded uncooked carrots

Line salad bowl with green lettuce. Combine cabbage, onion, and celery. Mound in center; make a border of shredded carrots. Garnish with whole tomato and sprigs of parsley. Pour over dressing and toss to serve.

DRESSING: Slice 2 cloves garlic into jar; cover with ¼ cup vinegar; let stand 1 hour; add one 10½ ounce can condensed tomato soup, 1 cup chili sauce, ½ cup salad oil, 1 teaspoon dry mustard, 1½ teaspoons salt, 1/8 teaspoon red pepper, ½ teaspoon paprika and 2 to 4 tablespoons sugar. Shake well, cover salad.

RIBBON SALAD – Mrs. Mary Rimko

2–3 ounce packages lime jello
5 cups hot water
4 cups cold water
1–3 ounce package lemon jello
½ cup miniature marshmallows
1 cup pineapple juice
1–8 ounce package cream cheese
1–1 pound, 4 ounce can crushed pineapple
1 cup heavy cream, whipped
1 cup mayonnaise
2–3 ounce packages cherry jello

Dissolve lime jello in 2 cups hot water; add 2 cups cold water. Pour into 14x10x2 inch pan. Chill until partially set.

Dissolve lemon jello in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt.

Remove from heat. Add 1 cup drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in whipped cream and mayonnaise. Chill until thickened.

Pour in layer over lime jello. Chill until almost set.

Dissolve cherry jello in 2 cups hot water. Add 2 cups cold water. Chill until syrupy. Pour over pineapple layer. Chill until firm. (Makes 24 slices.)

HOLIDAY CRANBERRY RING – Irene Andriyo
(Salad Mold)

1 package strawberry jello
1 cup hot water
1–10½ ounce (1 cup) frozen cranberry relish
(1 can whole cranberry sauce may be used)
1–13½ ounce (1½ cups) crushed pineapple
1 package lemon jello
1¼ cups boiling water
2 cups tiny marshmallows
1–3 ounce package cream cheese (softened)
½ cup heavy cream (whipped)

FIRST LAYER: Dissolve strawberry jello in hot water. Add cranberry relish, dash salt. Pour into 6½ cup ring mold. Chill till firm.

SECOND LAYER: Drain pineapple, reserving syrup. Dissolve lemon jello in boiling water, add marshmallows and stir till melted. Add reserved syrup, chill till partially set. Blend cream cheese to soften, add dash salt, add to marshmallow mixture. Stir in pineapple. Chill till mixture mounds slightly when spooned. Fold in whipped cream. Pour over first layer and chill till firm. Serves 10.

PEAR, CHEESE AND PINEAPPLE SALAD – Marie Toth

1 package cherry jello
1 package lemon jello
1 package lime jello
6 pear halves and juice
1 cup whipping cream
6 maraschino cherries
8 ounce package cream cheese
1–#2 can crushed pineapple and juice

FIRST LAYER: Dissolve cherry jello in 1 cup boiling water and add one cup of pear juice. Place pear halves in pan face down with cherry in middle of each pear. Pour jello over pears and put in refrigerator till firm.

SECOND LAYER: Dissolve lemon jello in one cup of boiling water and add one cup cold water. Let thicken in refrigerator. Whip one cup of whipping cream and fold in jello. Add cheese which has been left at room temperature. Pour over red layer and let it get firm.

THIRD LAYER: Dissolve lime jello in one cup boiling water and add one cup of pineapple juice. Add crushed pineapple and pour over cheese layer. Mold.

TOMATO ASPIC – Ann Paczak

1 package lemon dessert gelatin
1 teaspoon salt
1/8 teaspoon ground cloves
¼ teaspoon paprika
1/8 teaspoon pepper
¾ teaspoon onion juice
¼ cup vinegar
1 2/3 cups strained tomato juice

Heat tomato juice to boiling point. Pour over gelatin and stir until entirely dissolved; add seasonings and vinegar. Pour into mold and chill until firm.

Vegetables, hard boiled eggs and seafood may be added to aspic. Add them when aspic has congealed slightly and then pour into mold.

ORANGE JELLO – M. C.

CLEAR JELL: Place orange jello in bowl. Add 1 cup boiling water and stir until completely dissolved. Add 1 cup ice water. Pour into mold and chill until firm. Serves 4–6.

MANDARIN SUPREME: Prepare orange jell as above, using juice from one 11 ounce can of mandarin oranges as part of the cold liquid. Allow to thicken to a very heavy sirup. Whip at fastest speed with rotary beater until fluffy. Fold in 1 cup whipped cream and chopped mandarin sections. Spoon into mold and chill until firm. Serves 6–8.

MANDARIN AVACADO COOLER: Prepare Mandarin Supreme as above and add 1 peeled, diced avacado with the mandarins.

SALMON SALAD – Sue Sulick

2½ cups salmon
4 carrots, grated
½ cup chopped celery
1 tablespoon chopped ripe olives
1 cucumber, scored and sliced thin
¼ cup chopped parsley
mayonnaise
salt and pepper to taste
French dressing

Mix salmon, carrots, celery, olives and parsley. Add enough mayonnaise to moisten. Season to taste. Garnish with cucumber slices marinated in French dressing. (6 servings.)

"TWO-SEASON PERFECTION SALAD" – M. C.

1 tablespoon unflavored gelatin
¼ cup cold water
1½ cups hot water
1 tablespoon vinegar
1 tablespoon lemon juice
1 teaspoon salt
1 cup finely shredded cabbage
1 cup chopped celery
2 finely chopped pimentos
6 chopped sweet pickles

Soften gelatin in cold water; dissolve in hot water. Add vinegar, lemon juice, and salt; chill until partially set. Unmold and serve on lettuce with mayonnaise.

SPRING VARIATION: 1 cup diced cucumber, ½ cup of each– sliced green onions and radishes; 1 cup chopped celery may be used.

"CHIP – CHICKEN SALAD" – M. C.

1½ cups cut-up chicken
½ cup sliced celery
½ cup chopped green pepper
2 teaspoons minced green onion
1/3 cup mayonnaise
1 cup crushed potato or corn chips

Toss together all ingredients except chips and chill; then toss in chips. Serve on crisp lettuce. Garnish with slices of honeydew melon and strawberries. Serves 4.

"POTATO SALAD" – M. C.

4 cups cubed cooked potatoes
¼ cup clear French dressing
3 hard cooked eggs
1 cup diced celery
2 to 3 tablespoons chopped onion
½ cup mayonnaise

Marinate potatoes in French dressing for 1 to 2 hours. Add remaining ingredients; season with salt and pepper. Serve in a lettuce lined bowl; garnish with 1 hard cooked egg, parsley, and pimento. Serves 6.

VARIATIONS: Add 3 tablespoons chopped green pepper, pimento, or sweet pickle.

Add ¼ cup grated carrots, sliced radishes, or diced cucumber.

Add ½ cup diced cooked ham or luncheon meat

POTATO SALAD TIPS: Potatoes have better flavor if cooked with skins or baked. Cut potatoes while warm, not cold. Marinating potatoes improves their flavor.

LIME JELLO SALAD – Rose Barker

1 package lime jello
1 cup boiling water
1 small can crushed pineapple, drained
1 pint vanilla ice cream
1 can (medium) fruit cocktail, drained
½ cup nuts (optional)

Let ice cream set out awhile to soften. Mix all ingredients together and put in mold. Chill till firm.

CRANBERRY SALAD – Anne Moro

1 pound cranberries
1 pound sugar
1 orange
2 packages jello–any flavor
1 medium can crushed pineapple
½ cup chopped nuts

Grind cranberries and orange; add sugar. Let stand ½ hour or longer.

Dissolve jello in scant 2 cups boiling water. Refrigerate jello until it becomes consistency of jelly. Fold in cranberry mixture. Pour into 13x9 pan. Refrigerate. To serve: cut in squares–place on lettuce. Especially good with turkey/chicken dinner.

UNDER THE SEA SALAD – Mrs. Geo. Wansack

1 package lime jello
1½ cups boiling water
½ cup juice from canned pears
¼ teaspoon salt
1 teaspoon vinegar
2 cups canned pears, diced
2 packages cream cheese (6 ounces)
1/8 teaspoon ginger

Dissolve jello in boiling water, add pear juice, salt and vinegar. Pour ½ inch layer into loaf pan, 5x9x3 inches. Chill until firm. Chill remaining jello mixture until cold and syrupy. Place in bowl of cracked ice and whip with rotary egg beater until fluffy and thickened like whipped cream. Cream cheese with ginger. Fold in whipped jello mixture gradually. Then fold in pears. Pour over firm first layer of jello. Chill until firm. Unmold on chips of lettuce. Garnish with mayonnaise.

CRANBERRY–ORANGE–APPLE RELISH – Sue Sulick

1 pound cranberries, washed
1 pound apples (3 or 4)
2 oranges

Wash and core apples, cut in wedges. Wash and remove seeds from oranges, leave skin on oranges. Grind in food chopper (fine cutter) the cranberries, apples, oranges. Measure this mixture, add the same amount of sugar, mix, and let stand overnight in refrigerator. Very good side dish served with turkey.

PRAISE WINNING POTATO SALAD – Mrs. John Urdea

3 cups cooked, diced potatoes
½ cup chopped celery
¼ cup chopped onion
4 radishes, sliced
½ cup chopped cucumber
1¼ teaspoons salt
1/8 teaspoon pepper

Combine above ingredients and add:
1 tablespoon Heinz Apple Cider or Salad Vinegar
2 tablespoons salad oil

Marinate several hours in refrigerator. Add:–
2 hard cooked eggs, chopped
¼ cup mayonnaise
¼ cup Heinz Hot Dog Relish

Mix well and chill. Serves 6.

"COLE SLAW" – Mrs. John Chovan

½ medium head cabbage
1 medium onion, chopped
2 tablespoons vinegar
¼ cup sour or heavy cream
¼ teaspoon salt
dash of pepper
½ teaspoon dry mustard
¼ cup salad dressing
paprika

Shred cabbage very thin; place in plastic bag in refrigerator. Combine cabbage, onion, and vinegar into bowl. Mix cream, salad dressing, and seasonings; toss with cabbage. Sprinkle with paprika. Serves 6.

"CHICKEN – FRUIT SALAD" – M. C.

2 cups cut-up cooked chicken
1 cup sliced celery
1 cup green seedless grapes
1 tablespoon lemon juice
½ cup mayonnaise

Combine chicken, celery, grapes, and lemon juice. Chill. Before serving, fold in mayonnaise. Serve on lettuce. Serves 6.

POTATO SALAD – Mrs. Mary Mickel

5 medium, cooked potatoes
6 eggs, hard boiled
1 teaspoon mustard
3 tablespoons sandwich spread
1 medium onion
2 stalks celery
1 or 2 dill pickles
3 tablespoons cole slaw dressing
salt and pepper to taste

Dice potatoes, onions, celery, 3 eggs (leave 3 for the top) and pickles. Add prepared mustard, cole slaw dressing, and sandwich spread together. Add to potatoes and mix well. Salt and pepper to taste. Cut the last 3 eggs and place on top of salad.

"SHRIMP SALAD" – M. C.

5 ounce can shrimp
1 cup sliced celery
2 hard-cooked eggs, cut up
1 tablespoon lemon juice
½ cup mayonnaise

Combine cleaned and cooked shrimp, celery, egg, and lemon juice. Before serving, fold in mayonnaise. Serve on lettuce.
Serves 2.

FROZEN FRUIT LOAF – Mrs. Michael Sember

1–3 ounce package cream cheese
1–9 ounce can crushed pineapple
1–7 ounce bottle 7-Up
2 cups diced fresh peaches
1 cup diced seedless grapes
½ cup sugar
½ pint whipping cream
1½ cups miniature marshmallows

Soften cream cheese and mix in pineapple. Stir in 7-Up. Sprinkle sugar over peaches and grapes and stir into mixture. Pour into a 2 quart refrigerator dish and freeze until partially thickened. Whip cream and marshmallows into fruit mixture. Freeze until solid. Makes 8 to 10 servings.

"FRUIT GELATIN MOLD" – M. C.

1 package lemon flavored gelatin
1 cup hot water
1 cup syrup from fruit and cold water
2 oranges, diced
1 cup pineapple chunks, diced
1 banana, sliced
1 apple, diced
½ cup broken walnuts

Dissolve gelatin in hot water. Add syrup and cold water; chill until partially set. Add fruits and nuts; chill until firm. Unmold on lettuce. Pass your chosen dressing. Serves 6.

"HOT CHICKEN SALAD" – M. C.

2 cups cut-up chicken
2 cups thinly sliced celery
½ cup chopped toasted almonds or peanuts
½ teaspoon salt
2 teaspoons grated onion
1 cup mayonnaise
2 tablespoons lemon juice
½ cup grated cheese
½ cup crushed potato chips

Heat oven to 450°. Combine ingredients, except cheese and potato chips. Pile lightly in sea shells or individual baking dishes. Sprinkle with cheese and potato chips. Bake 10 to 15 minutes.

Serves 6.

CHICKEN SALAD

2 cups chopped chicken
½ cup mayonnaise
1 tablespoon lemon juice
½ teaspoon salt
1/8 chopped green pepper
½ cup white grapes
½ cup red grapes
½ cup celery
2 tablespoons toasted almonds

Mix all ingredients together and serve on lettuce leaf.

JELLO SALAD – Ann Goda

1 package jello
¾ package cream cheese (small)
½ cup chopped celery
½ cup drained pineapple
½ pint whipped cream

Dissolve one pack of jello in 1 cup of hot water. Melt ¾ package of cream cheese in jello. Chill until partly jelled in refrigerator. Then add chopped celery and pineapple. Stir and jell in refrigerator until almost settled. Add whipped cream. Put in dish and store in refrigerator.

PINEAPPLE AND WHIPPED CREAM SALAD – Mary Lou Yonosik

Mix and place in refrigerator ½ hour:–

1 pound marshmallows, (cut up)
1 can crushed pineapple (drained)
1 pint whipped cream

Add 1 can pecans to top mixture and place in refrigerator 1 hour.

Shape into ball and roll in crushed graham crackers. Top with cherries and serve on lettuce.

"FROZEN FRUIT SALAD" – M. C.

1 tablespoon unflavored gelatin
1 cup cold water
1/3 cup mayonnaise
1 cup heavy cream, whipped
1 cup canned pineapple chunks
1 cup sliced bananas
1 cup cut-up oranges
½ cup halved maraschino cherries
dates and nuts, if desired

Soften gelatin in cold water; dissolve over hot water. Blend into mayonnaise and whipped cream. Fold in fruits. Pour into refrigerator tray; freeze until firm. Serve on lettuce. Serves 6.

"PACIFIC LIME MOLD" – M. C.

1 cup boiling water
1 package lime flavored gelatin
9 ounce can crushed pineapple
1 cup creamy cottage cheese
1 teaspoon horse-radish
½ cup mayonnaise or
½ cup heavy whipped cream
¼ cup chopped nuts

Dissolve gelatin in water. Add juice from pineapple; chill until slightly thickened. Beat until frothy. Fold in remaining ingredients. Chill until set. Serves 6.

STRAWBERRY SALAD – Mrs. Volkay (California)

2 regular packages strawberry jello
2½ cups hot water
20 marshmallows
1 medium can crushed pineapple
1 package frozen strawberries (thawed)

Dissolve jello in hot water; add marshmallows and stir until completely dissolved. Add pineapple including juice and strawberries. Chill until firm. Serve with whipped cream.

FROZEN STRAWBERRY CHEESE SALAD – Marie Toth

1–16 ounce package frozen strawberries
1 carton cottage cheese (creamed)
1 cup whipping cream

Partially defrost strawberries and combine with cottage cheese. Fold in whipped cream and place in mold to freeze. Defrost approximately 20 minutes before serving. Top with whipped cream and maraschino cherry.

GINGER ALE SALAD

2 boxes lemon jello
2 cups boiling water
2 cups ginger ale
1 pound can crushed pineapple (drained)
3 or 4 bananas, sliced
½ package colored marshmallows, (miniature)

Mix jello in boiling water and cool. Add 2 cups ginger ale, pineapple and bananas. Cover with marshmallows. Let chill till firm.

FROSTING FOR SALAD:–Cook 1 cup pineapple juice with 3 tablespoons flour, ¼ cup sugar and 1 egg slightly beaten. Cool slightly and add 1 small package cream cheese. Let cool.

Whip 1 package dream-whip into above mixture. Spread over salad and set in refrigerator till firm.

TUNA VEGETABLE SALAD – Sue Sulick

1 lemon
1–7 ounce can tuna
½ cup grated carrots
½ cup shredded cabbage
3 tablespoons chopped green pepper
½ cup chopped celery
1 tablespoon chopped chives
3 tablespoons mayonnaise
olives and radishes
paprika

Marinate the tuna in the lemon juice. Combine with the vegetables and mayonnaise. Garnish with olives or radishes and sprinkle top lightly with paprika. (Serves 4.)

FROZEN FRUIT SALAD – Irene Andriyo

2 eggs, beaten
5 tablespoons lemon juice
2 tablespoons sugar
2 tablespoons butter
½ pound marshmallows
1 cup whipped cream
½ can fruit salad
½ can pineapple
¼ pound almonds
1 box dates (cut up)

Stir eggs, lemon juice and sugar constantly in double boiler. Add butter, marshmallows; fold in whipped cream, drained fruit salad, drained pineapple, almonds and dates. Put in freezer tray and freeze until serving time.

Salad Dressings and Sauces

MAYONNAISE – Mrs. Stephen Dunchak

6 egg yolks
2 tablespoons prepared mustard
1/3 cup vinegar
1 teaspoon salt
pinch pepper

Beat well in mixer and add 2 cups oil a little at a time. Beat till thick.

TARTAR SAUCE – Use above recipe and add:

1 minced onion (very fine)
1 dill pickle
parsley (chopped fine and squeeze out juice with cheese cloth)
1 jar capers
1 clove garlic

The above ingredients should all be minced very fine and added to mayonnaise.

COOKED DRESSING – L. G.

¼ cup sugar
¼ cup flour
2 teaspoons salt
2 teaspoons dry mustard
4 slightly beaten egg yolks
1½ cups milk
½ cup mild vinegar
1 tablespoon butter

Mix ingredients; add egg yolk and milk; cook over hot water until thick, stirring constantly. Add vinegar and butter; mix well and cook until thick. Makes 2 cups.

FRUIT DRESSING–Increase sugar to 6 tablespoons in Cooked Dressing. Substitute 1 cup unsweetened pineapple juice for milk.

WHIPPED CREAM DRESSING–Combine ½ cup Cooked Dressing with ½ cup heavy cream, whipped.

THOUSAND ISLAND DRESSING – Marcie Kostka

1 cup mayonnaise
1/3 cup chili sauce
3 tablespoons green pepper chopped
4 tablespoons stuffed green olives, chopped
1 tablespoon onion chopped
2 hard cooked eggs chopped

Combine ingredients in order given and mix well.

RAISIN SAUCE – Marie Toth

1 cup raisins
6 cloves
1 cup water
2/3 cup brown sugar
1 teaspoon cornstarch
½ teaspoon cinnamon
¼ teaspoon salt
dash of pepper
1 tablespoon vinegar
¼ teaspoon Worcestershire sauce
1 tablespoon butter

Wash raisins. Cook slowly with cloves and water 10 minutes. Mix together sugar, cornstarch, cinnamon, salt and pepper. Add to raisins and cook; stir constantly until slightly thickened. Add vinegar, sauce and butter stirring constantly until blended. Serve hot on baked ham.

LEMON SAUCE

2 tablespoons corn starch - ½ cup sugar - 1 cup water

Put on slow heat and cook until thick.
Add:–3 tablespoons lemon juice - 4 tablespoons butter

FRENCH DRESSING – Mrs. Joseph Adderty

1 can Campbell's tomato soup
¾ cup cider vinegar
½ cup salad oil
¼ cup sugar
3 tablespoons chopped onion (fine)
1 teaspoon salt
1 teaspoon dry mustard
1 teaspoon paprika

Put into quart jar and cover. Shake well and place in refrigerator to chill. Use as needed. Will keep indefinitely.

FRUIT SALAD DRESSING

1 cup pineapple juice
4 tablespoons flour
3 tablespoons sugar
1 tablespoon butter
2 eggs, beaten
1 cup light cream, whipped

Mix sugar and flour, add enough pineapple juice to make a smooth paste. Heat remaining juice and add to mixture. Cook until thickened, stirring constantly; add beaten eggs and butter. Cook 1 or 2 minutes, stirring to prevent lumping. Cool–fold in whipped cream before serving.

ROQUEFORT CHEESE SALAD DRESSING – Irene Andriyo

¼ pound soft blue or Roquefort cheese
3 tablespoons cream
½ cup mayonnaise
1 teaspoon mustard
1/8 teaspoon salt
1/8 teaspoon pepper
¼ cup wine or regular vinegar
6 tablespoons salad oil

Blend well together and chill. Use sparingly on salads.

SOUR CREAM DRESSING

2 tablespoons sugar
1 teaspoon salt
1 teaspoon mustard
2 tablespoons lemon juice
2 tablespoons vinegar
1 cup sour cream

Mix all ingredients but cream and chill for 1 hour. Whip cream until light and mix in other ingredients. Serve on cole slaw, cucumbers, etc.

SALAD DRESSING

Combine:–

1½ cups sugar (or according to taste)
1 tablespoon butter
½ teaspoon dry mustard
4 eggs

Mix well. Stir in 1 cup cider vinegar. Cook over slow fire stirring constantly until mixture thickens. Season with salt and pepper to taste. Cool and strain into refrigerator jar. Can be made ahead and stored in refrigerator. Very good with whipped cream folded in just before serving on jello molded salads.

BARBECUE SAUCE – Mrs. Eleanor Lucas

1 teaspoon salt
1/8 teaspoon pepper
1 tablespoon lemon juice
1 teaspoon celery seed
1 cup chopped onion
¼ cup vinegar
¼ cup Worcestershire sauce
1 cup ketchup
¼ cup brown sugar

Mix all together and add 2 cups boiling water. Simmer about 45 minutes.

Roast about 2½ pounds beef or pork and add to sauce. Cook for a few minutes.

CHILLED MELON BALLS–(Appetizer) – Irene Andriyo

2 cups canteloupe balls
2 cups watermelon balls
2 cups honeydew balls
3 tablespoons lime juice
2/3 cup sugar
2/3 cup water
4 tablespoons chopped mint

Boil sugar, water and mint 4 minutes. Add lime juice and cool. Pour over melon balls and chill till serving time.

MAYONNAISE

3 egg yolks, slightly beaten
1½ teaspoons dry mustard
½ teaspoon salt
pepper
¼ cup vinegar
¼ cup sugar

Mix ingredients together–cook till thick and add lump butter.

ELDERBERRY WINE

Wash berries before removing stems. Add a little water to the berries, just enough to keep berries from scorching. Cook a few minutes to scald berries thoroughly, then mash. Strain through cheese cloth; add 8 cups sugar to 10 cups juice. Cover.

Set crock in cool place to ferment and skim daily until clear. When bubbles cease to rise on top–wine is ready to bottle. May take a few weeks; depends on amount.

Do not seal tops yet; wine may ferment more after bottled.

RUSSIAN SALAD DRESSING – Mrs. Robert Mentrik

¼ cup sugar
3 tablespoons water
½ teaspoon salt
½ teaspoon paprika
1½ tablespoons celery salt
¼ cup grated onion
1 lemon (squeezed)
1 tablespoon vinegar
½ cup catsup
1 tablespoon Worcestershire sauce
1 cup salad oil

ORANGE SHERBET PUNCH – Mary Anne Moro

1 large can pineapple juice
2 quarts gingerale
1 pint orange sherbet
1 jar cherries
ice cubes

Perfect for afternoon parties, weddings, etc.

GRADUATION PUNCH – Mary Anne Moro

2 cans frozen lemon juice
2 cans frozen orange juice
2 large cans pineapple juice
2 bottles Club soda
2 or 4 bottles gingerale
1 large bottle Maraschino cherries (or cherries with stems)
2 large chunks ice (or plenty of ice cubes)

Note: Club Soda and Gingerale should be added as needed. Make according to your own taste.

"FRENCH DRESSING" – Mrs. John Shemancik

1 can tomato soup
¾ cup vinegar
1½ cups oil
¾ cup sugar
1 tablespoon Worcestershire sauce
1 tablespoon grated onion
1 teaspoon paprika
1 tablespoon salt
1 teaspoon black pepper

Mix all together and beat well. Store in jar in refrigerator and shake before each time used. Pour over lettuce or garden salad, as much as desired.

LEMON SALAD DRESSING – L. G.

1 tablespoon salad oil
2 tablespoons flour
½ cup water
1 egg yolk
½ teaspoon salt
½ teaspoon dry mustard
¼ teaspoon paprika
2 tablespoons lemon juice
¼ cup salad oil

Blend 1 tablespoon salad oil with flour and water. Bring to boiling, stirring constantly. Boil 1 minute. Remove from heat; blend in remaining ingredients. Beat until smooth. Makes 1¼ cups.

FRUIT JUICE DRESSING – L. G.

1 cup strained canned fruit juice
½ cup orange juice
¼ cup lemon juice
1 tablespoon each of grated lemon and orange rind
1 egg, slightly beaten

Mix together; cook over low heat, stirring constantly until it boils. Remove from heat and chill thoroughly. Makes 1½ cups.

MAYONNAISE – L. G.

Mayonnaise is the best choice for sea food, poultry, meat and cooked vegetable salads. It can be bought ready-made and easily varied as follows.

FRENCHAISE:–
Beat ¼ cup French Dressing into ½ cup mayonnaise.

SOUR CREAM DRESSING:–
Add ½ cup sour cream to 1 cup mayonnaise; season to taste.

TOMATO CUCUMBER MAYONNAISE:–
To 1 cup mayonnaise, add ½ cup each of drained diced tomato and cucumbers, 1 tablespoon minced onions and salt.

FRUIT SALAD MAYONNAISE:–
To ½ cup mayonnaise add ¼ cup heavy cream, whipped.

THOUSAND ISLAND:–
To 1 cup mayonnaise, add 2 tablespoons chili sauce, 1 tablespoon chopped dill pickle, 1 teaspoon minced onion, hard-cooked egg, chopped.

RUSSIAN DRESSING:–
To ½ cup mayonnaise, add 1½ tablespoons chili sauce and few drops onion juice.

CREAMY ORANGE DRESSING – L. G.

3 ounce package cream cheese
¼ teaspoon salt
2 teaspoons sugar
few grains paprika and cayenne
3 tablespoons orange juice
1 tablespoon lemon juice

Blend all ingredients together. Nice on fruits.

"CREAM SAUCE" – M. C.

Thin Sauce–
For creamed vegetables, scalloped potatoes, base for soup.

1 tablespoon butter
1 tablespoon flour
¼ teaspoon salt
1 cup milk

Medium Sauce–

For creamed vegetables, scalloped dishes, creamed chicken and sea food.

2 to 3 tablespoons butter	¼ teaspoon salt
2 to 3 tablespoons flour	1 cup milk

Thick Sauce—For croquettes.

3 to 4 tablespoons butter	¼ teaspoon salt
4 tablespoons flour	1 cup milk

Melt butter in saucepan; blend in flour and salt and let bubble up together. Take off heat, add milk all at once; cook over low medium heat, stirring constantly until thickened.

Cheese Sauce—Add ½ cup American cheese to 1 cup hot medium Cream Sauce.

Quick Mustard Sauce—Add 1 tablespoon prepared mustard.

Curry Sauce—Add ½ teaspoon curry powder and a little minced onion to the butter.

Egg Sauce—Add 2 cut-up hard-cooked eggs. Season.

"SAUCES" – M. C.

MUSTARD SAUCE:—Blend in sauce pan 1 egg slightly beaten, 1/3 cup each of sugar, prepared mustard, canned tomato soup, butter, and 3 tablespoons vinegar. Boil 1 minute, stirring constantly. Makes 1¼ cups sauce.

CREAMY HOLLANDAISE SAUCE:—Place 3 ounce package cream cheese in saucepan; soften with spoon. Blend in 3 egg yolks, one at a time. Slowly stir in 2 tablespoons lemon juice and a dash of salt. Let thicken over low heat, stirring constantly. Makes 2/3 cup sauce.

EASY HOLLANDAISE SAUCE:—Place 2 slightly beaten egg yolks, 2 to 3 tablespoons lemon juice, and 1 stick cold butter in sauce pan. Cook over low heat, stirring constantly, until butter melts and sauce is slightly thick. Season to taste with salt.—1 cup sauce.

DOUBLE-QUICK HOLLANDAISE:—Blend 2 tablespoons hot water into ½ cup mayonnaise; set in hot water to heat, stirring occasionally. Makes ½ cup sauce.

LEMON BUTTER SAUCE:–Heat ¼ cup butter; add 2 tablespoons lemon juice. Keep hot.

TARTAR SAUCE:–Combine 1 cup real mayonnaise, 1 teaspoon grated onion, 2 tablespoons minced dilled pickle, 1 tablespoon minced parsley, and 2 teaspoons cut-up pimiento.–1 cup sauce.

HORSE-RADISH SAUCE:–Fold 3 tablespoons well drained horse-radish and ½ teaspoon salt into ½ cup heavy cream, whipped. Makes 1 cup sauce.

RAISIN SAUCE:–Mix ½ cup brown sugar, 1 teaspoon dry mustard, 2 tablespoons cornstarch; slowly add 2 tablespoons each of vinegar and lemon juice, ¼ teaspoon grated lemon rind, 1½ cups water, ½ cup seedless raisins. Stir over low heat until this sauce is thick. Makes 1½ cups.

ALMOND SAUCE:–In making 1 cup medium cream sauce, brown ½ cup chopped almonds in butter before adding flour. For extra richness, stir some of the sauce into 2 slightly beaten egg yolks, then back into remaining sauce. – 1½ cups sauce.

CUCUMBER SAUCE:–Add 1 cup diced and drained cucumber and ½ teaspoon minced onion to ½ cup mayonnaise. Season with salt, pepper, and paprika. – 1¼ cups sauce.

TOMATO SAUCE:–Brown 2 teaspoons grated onion in 2 tablespoons butter; blend in 2 tablespoons flour and let bubble up. Add 1 cup tomato puree or tomato juice, dash of celery salt, ¼ teaspoon Worcestershire sauce, salt and pepper to taste; cook until thick, stirring constantly. Makes 1 cup sauce.

WRITE EXTRA RECIPES HERE:–

Desserts

BLUEBERRY KUCHEN – Mrs. George Andriyo

Sift together– 1½ cups sifted flour
2½ teaspoons baking powder
2½ teaspoons salt

Beat until light– 1 egg
Gradually add– ½ cup sugar

Add– ¼ cup milk
¼ cup melted butter or margarine

Mix well. Stir in sifted dry ingredients, blending well. Turn into a well greased 8 inch pan.

Spread over dough– 2 cups blueberries, washed and drained
Sprinkle over berries– 1/3 cup confectioners sugar

Bake at 350° for 40 minutes.

CHERRY PUDDING – Mrs. John Klapach

1½ cups sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
½ cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla
1–#2 can sour red pitted cherries and juice
¾ cup sugar
½ cup boiling water

METHOD:– Resift flour, baking powder and salt twice. Cream shortening and one cup sugar until light and fluffy. Beat in egg and stir in vanilla. Add sifted ingredients alternately with milk, beginning and ending with flour and beating well after each addition. Pour into a buttered 9-inch square pan 2½ inches deep.

Prepare sauce by heating ¾ cup sugar, cherries, juice and boiling water, and pour over batter. Place in a moderate oven (350°) and bake 45 to 55 minutes, or until pudding begins to shrink from sides and top is golden brown. When baked, sauce will be on bottom. 8 servings.

APPLE CRISP – Mrs. John Klapach

4 cups sliced apples
1 teaspoon cinnamon
1 teaspoon salt
¼ cup water
¾ cup sifted flour
1 cup sugar
1/3 cup butter

METHOD: Place apples in buttered casserole. Sprinkle with cinnamon, salt and water. Mix flour, sugar and butter together. Drop over apples. Bake in 350° oven for 40 minutes. Serve warm.

LEMON FLUFF – Mrs. John Klapach

1–14 ounce can evaporated milk
1¾ cups hot water
1 cup sugar
1–4 ounce package lemon gelatin
¼ cup lemon juice
2½ cups vanilla wafer crumbs

Chill unopened can of milk in refrigerator until icy cold, 3 to 4 hours. Dissolve gelatin in hot water. Chill until partially set. Whip until light and fluffy. Add lemon juice and sugar, and whip chilled milk and fold into gelatin mixture. Line bottom of 9x13 pan with crumbs. Pour gelatin mixture over crumbs. Top with remaining crumbs. Chill until firm. Cut into squares and top with maraschino cherry. Serves 12.

PEACH PUDDING – Mrs. John Klapach

¼ cup sugar
2 eggs, separated
3 tablespoons shortening
1 cup flour
3 teaspoons baking powder
½ teaspoon salt
2/3 cup sugar
¼ cup powdered sugar
1 tablespoon lemon juice
8 to 10 large peaches, fresh or canned
grated rind of 1 lemon
½ cup milk

Blend sugar, egg yolks and shortening. Add sifted dry ingredients and lemon rind alternately with milk. Grease sides of wide shallow baking dish, fill bottom with peeled quartered peaches, sprinkle with sugar and lemon juice. Pour batter over peaches. Bake at 350°F about 30 minutes. Remove from oven, cover with meringue made of powdered sugar and egg whites. Brown meringue at 325°F for about 15 minutes.

PEACH CRUMB PUDDING – Mrs. John Klapach

3 cups peaches (sliced)
½ cup butter
1 cup brown sugar
¾ cup flour
½ teaspoon salt
¼ teaspoon nutmeg
1 teaspoon cinnamon

METHOD: Arrange peaches in well-greased 8x8-inch baking dish (1 quart). Cream butter, brown sugar, flour, salt, nutmeg and

cinnamon. Mix until crumbly, then sprinkle over the peaches. Bake uncovered in a moderate oven 45 minutes. Serve warm with cream or ice cream.

FROZEN CHOCOLATE MARLOW – Mary Anne Moro

16 marshmallows
1½ squares chocolate
1 cup evaporated milk
½ teaspoon vanilla
½ teaspoon almond flavor
1 cup chilled evaporated milk whipped

Put chocolate, marshmallows, and 1 cup milk in top of double boiler and heat until melted and blended. Cool. Add flavoring. Fold in whipped chilled milk. Freeze in refrigerator tray until firm.

JELLO–ANGEL FOOD DESSERT – Irene Repas

Dissolve 1 package strawberry jello in ¾ cup hot water. Add 1 package frozen strawberries. Chill until syrupy. Whip 1½ cups chilled canned milk to which 2 tablespoonsful of lemon juice has been added. Fold the whipped milk into the jello and then add broken pieces of angel food cake. Use half of a large angel food cake. Chill until ready to serve.

CHERRY MERINGUE – Mrs. John Yensick

6 egg whites beaten (frothy)
¾ teaspoon cream of tartar
2 cups sugar (add gradually to above)
Crumble:– 2 cups soda crackers
Fold into egg whites with ¾ cup chopped nuts
2 teaspoons vanilla

Bake 25 minutes, 350°. Cool to room temperature. Chill for 4 hours. Smooth Dream Whip over top; add Thank You cherries over top. Refrigerate 2 hours.

RICE SURPRISE – Sue Sulick

¾ cup minute rice
dash salt
1–#2½ can apricot halves
2 cups water
apricot syrup
1 teaspoon lemon juice
¼ teaspoon grated lemon rind

Combine rice, salt, apricot halves, water and apricot syrup, lemon juice, and grated lemon rind in a sauce pan. Bring to a boil, cover, simmer 5 minutes. Remove from heat and let stand 10 minutes. Add 1 tablespoon butter and cool. Chill slightly. Serve plain or with whipped cream.

LEMON FLUFF – Mary Anne Moro

Dissolve one (1) package of lemon jello with two (2) cups water. Add one (1) cup sugar and set in refrigerator until consistency of jelly. Freeze one large can milk. Beat jello in pan. In a large bowl beat frozen milk with juice from ½ lemon. Mix with jello and beat. Fold in ½ cup or more of drained pineapple. Do not use beater.

Crush twenty (20) graham crackers and add ¼ cup sugar and ½ cup melted butter. Work together with your hands until it forms a ball. Spread layer of cracker crumb mixture on bottom of 9x13 pan and press down. Reserve handful of crumbs for topping. Pour fluff into pan and sprinkle with left over crumbs. Set in refrigerator.

CHEESE CAKE – Mrs. Pete Kernisky

Put in refrigerator over night–bowl, beaters, large can milk.

Dissolve 1 package lemon jello with 1 cup water. Cool.

Make crust–2 cups graham crackers, ¼ pound butter or oleo; pat in cake pan.

Have 8 ounce package Philadelphia cream cheese at room temperature; cream well with 1 cup sugar and 1 teaspoon vanilla.

Stir jello into cream cheese.

Whip canned milk; add 2 tablespoons lemon juice.

Fold cheese and jello combination into whipped milk, pour into shell. Sprinkle rolled crackers over top of cheese.

(Use 2 quart glass baking dish.)

APPLE PUDDING – Marie Toth

¾ cup sugar 1 whole egg

Blend together.

Add:– 1 teaspoon almond flavoring

Sift once:–½ cup flour; 1 teaspoon baking powder; dash salt

Then add– ½ cup chopped nuts; 1 cup finely chopped apples

Place into 9 inch square pan. Bake 350° for 50 minutes. Serve with ice cream, whipped cream or lemon sauce.

REFRIGERATOR CHEESE CAKE – Mrs. Madeline Murray

½ pound cream cheese
1 cup sugar
1 package lemon jello
1 cup hot water
1 cup crushed pineapple (drained)
1 large can chilled pet milk

Cream sugar and cheese. Add hot water to jello or you may use the drained juice. Stir into cheese mixture. Add pineapple. Whip milk and fold into mixture.

Pour into 3x8" graham cracker lined pie pans and refrigerate for several hours.

DUTCH APPLE PUDDING

8 slices bread (toasted and cut in cubes)
1 cup milk
½ cup water
½ cup raisins
½ cup nuts
1½ cups sliced apples

Mix together and let stand 10 minutes.

5 eggs - beat lightly
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg

Bake in buttered casserole–300° for 50 minutes. Sprinkle with brown sugar.

CHERRY DELIGHT – Mrs. John Yendrek, Sr.

6 egg whites
¾ teaspoon cream tartar
2 cups sugar
2 teaspoons vanilla
2 cups Ritz crackers
¾ cup nuts

Beat egg whites; add sugar and cream of tartar. Roll crackers with rolling pin until fine. Fold into egg whites, add nuts. Bake in pan 12x8 - 350° for 25 minutes. Take out of oven and let cool. Beat 1 box Dream Whip. Put on top and add 1 can Thank You Cherries. Put in ice box until ready to serve.

ROUMANIAN PIZZA – Irene Vasil

Use 1 box Hot Roll Mix–follow instructions–for richer dough–add 2 tablespoons sugar.

Drain: 1 large can fruit cocktail or peaches

In large bowl mix: 1 pint sour cream
¾ cup sugar
4 eggs
1 teaspoon vanilla

After dough has risen, roll out and place in greased large cooky sheet. Arrange drained fruit–slowly pour sour cream over fruit. Bake 350° 30–40 minutes. Place under broiler for few minutes.

CHEESE CAKE – Mrs. Michael Thomas

2 cups Graham cracker crumbs
2 tablespoons sugar
¼ cup melted butter or oleo
1 tablespoon flour

Pat firmly into a buttered 13x9x2 loaf pan. Chill or bake if you like for 6 to 8 minutes at 400°. Chill well after baking.

Filling–

3 8-ounce packages Philadelphia cream cheese

Beat cheese thoroughly.
Add– 1 cup sugar gradually
Add– 5 whole eggs, one at a time
1 teaspoon vanilla

Beat together on medium speed for 5 minutes. Pour filling into shell and bake until knife comes out clean (about 35 to 40 minutes) at 350°.

Sour Cream Topping–

1 pint sour cream - ½ cup sugar - 1 teaspoon vanilla

Mix together and spread over baked custard, return to oven for 5 minutes. Let cool well.

Cherry Topping–

1 can Thank You brand cherries - ¼ teaspoon almond extract

Mix and spoon over well chilled cheese cake. Chill well.

DREAM WHIP CHEESE CAKE – Mrs. Michael Thomas

Crust or Shell–

2 cups Graham cracker crumbs
2 tablespoons sugar
1 tablespoon flour
¼ cup melted butter or oleo

Pat firmly into the bottom and sides of a buttered 13x9x2 loaf pan. Chill or bake if you like for 6 to 8 minutes at 400°. Chill well after baking.

Filling–

2 8-ounce packages Philadelphia cream cheese

Beat until soft. Set aside.

2 packages Dream whip 1 cup cold milk 1 teaspoon vanilla

Beat at high speed until stiff. Fold in beaten cream cheese. Pour into shell. Chill.

Cherry Topping–

1 can Thank You brand cherries
¼ teaspoon almond extract

Mix and spoon over well chilled cheese cake. Chill 4 to 6 hours, or over night.

CHERRY DESSERT – Mrs. Joseph Lucas (McClure Avenue)

6 egg whites
¾ teaspoon cream of tartar
2 cups sugar
1 teaspoon vanilla
2 cups Ritz crackers (crushed)
1 cup chopped nuts
1 package Dream Whip
1 can "Thank You" cherries, (ready to use)

Beat egg whites till frothy, add cream of tartar. Beat stiff while adding sugar, beat till there are no sugar grains. Add vanilla. Fold in crushed Ritz Crackers and the chopped nuts. Bake in a greased and floured glass baking dish 25 minutes at 350°. Let cool. Beat Dream Whip, spread on cooled cake, then spread cherries on top of the Dream Whip. Refrigerate.

"TAPIOCA CREAM – M. C.

2 egg yolks slightly beaten
2 cups milk
2 tablespoons sugar
2 tablespoons quick-cooking tapioca
¼ teaspoon salt
1 teaspoon vanilla
2 egg whites
4 more tablespoons sugar

Cook egg yolks, milk, 2 tablespoons sugar, tapioca and salt together over low heat, stirring constantly, until mixture boils. Cool. Stir in vanilla. Beat egg whites until frothy, then beat in 4 tablespoons sugar, a little at a time, continuing until stiff and glossy. Fold in tapioca custard mixture. Serve with or without cream. Serves 6.

"RICE CUSTARD CREAM" – M. C.

¼ cup washed uncooked rice
2 cups milk
3 egg yolks, well beaten
3 tablespoons sugar
¼ teaspoon salt
1 teaspoon vanilla
2 egg whites
3 more tablespoons sugar

Cook rice and milk together over boiling water until tender, about 1 hour. Into beaten egg yolks stir in 3 tablespoons sugar, salt; then stir in some of the hot rice mixture. Return to double boiler and cook 2 minutes more, stirring constantly. Cool partially. Stir in vanilla. Beat egg whites until frothy; then beat in 3 tablespoons sugar a little at a time, continuing until stiff and glossy. Fold into rice custard mixture. Chill. Serve with or without cream. Serves 6.

"CREAMY RICE PUDDING" – M. C.

2½ cups milk
½ cup washed uncooked rice
½ teaspoon salt
¼ cup sugar
¼ teaspoon nutmeg or cinnamon
½ cup seedless raisins

Scald milk in top of double boiler. Add other ingredients slowly, stirring constantly. Cook over hot water until rice has absorbed the milk, about 1¼ hours, stirring frequently. Serve warm with cream. Serves 6.

BAKED PINEAPPLE DATE PUDDING – Mrs. Mary Lou Yonosik

Combine:–
1 cup drained pineapple chunks
1 cup chopped dates
1 cup coarsely chopped nuts

Sift:–
½ cup flour
1 teaspoon baking powder
½ teaspoon salt

Add fruit. Mix well and set aside. Beat 3 egg yolks with 1 teaspoon vanilla. Gradually beat in ¾ cup sugar. Stir in fruit mixture. Fold in beaten whites. Bake in greased shallow pan 8x12"– 325° about 35 minutes. Break in pieces, serve warm or cold with whipped cream. Serves 8 or 10.

ST. JOSEPH'S DAY CREAM PUFFS – Mrs. Michael Sember

Bring to boiling in a sauce pan:–

1 cup hot water
½ cup butter
1 tablespoon sugar
½ teaspoon salt

Add, all at once:– 1 cup sifted flour

Beat vigorously with a wooden spoon until mixture leaves sides of pan and forms a smooth ball (about 3 minutes). Remove from heat. Quickly beat in, one at a time, beating until smooth after each addition:– 4 eggs

Continue beating until mixture is smooth and glossy.
Add, mixing thoroughly:– 1 teaspoon grated orange peel
1 teaspoon grated lemon peel

Drop by tablespoonsful 2 inches apart on the baking sheet. Bake at 450°F 15 minutes. Lower heat to 350°. Bake 15 to 20 minutes longer or until golden brown. Remove to rack to cool. Cut a slit in side of each puff and fill with Pineapple Cream Filling.

Pineapple Cream Filling:–

Scald in top of double boiler–1½ cups milk

Meanwhile, sift together into saucepan–
½ cup sugar - 2 tablespoons cornstarch - 1/8 teaspoon salt

Add, stirring well– ½ cup cold milk

Gradually stir in scalded milk. Stirring gently and constantly, bring cornstarch mixture rapidly to boiling over direct heat and cook for 3 minutes. Pour into double boiler top and place over simmering water. Cover and cook about 12 minutes, stirring three or four times. Stir about 3 tablespoons hot mixture into–

3 eggs, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 minutes. Stir slowly to keep mixture cooking evenly. Remove from heat. Cover and cool. Stir in–

1½ cups crushed pineapple
1 teaspoon vanilla extract

Chill in refrigerator.

FRUIT PIE DELIGHT – Mrs. Peter Lazor

1 Graham cracker pie shell

Filling:– 1 8-ounce Philadelphia cream cheese
¾ cup confectioners sugar
1 package Dream whip

Cream the powdered sugar and cream cheese. Whip dream whip according to directions. Combine the cream cheese mixture and dream whip. Fill the pie crust with filling and top with any fruit pie filling. Save some cream filling to form edge around the fruit.

Refrigerate till ready to use.

WRITE EXTRA RECIPES HERE:–

Breads and Rolls

GOLDEN CROWN CAKE – Pauline Golub

1 cup scalded milk
½ cup shortening
½ cup sugar
1 teaspoon salt
2 cakes yeast
2 eggs, well beaten
4½ cups flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs and flour and mix to a soft dough. Knead until smooth and elastic. Let raise in greased bowl. Cover with a damp cloth. After dough raises punch down and let rest for 10 minutes. Shape into balls size of golf balls. Roll each in melted butter, then in sugar and nut mixture. Arrange in greased angel pan. Sprinkle with sugar mixture. Let raise and bake 40 minutes or more (350–375°).

Sugar Mixture:– ¾ cup sugar
1 teaspoon cinnamon or more
½ cup chopped nuts

For extra fancy–add cocoanut and cherry halves.

NUT ROLL

½ cake Household yeast
½ cup lukewarm water
6 cups flour
1 teaspoon salt
3 egg yolks
2 cups scalded milk
½ cup melted butter
½ cup sugar
few drops yellow food coloring

Crumble yeast in water; when bubbling add to milk with other ingredients except flour. Add flour, cup at a time, to make soft dough; knead. Place in a greased bowl and cover. Let raise till double. Make 6 balls. Let set on floured board 10 minutes before rolling. Roll and spread with filling. Roll as jelly roll–place in greased pans and set to rise. Brush with egg white. Bake 350° 1 hour.

Filling:– Cook package dates with water till thick. Add 4 raw grated apples. Mix together with ground nuts, sugar to taste, 3 egg whites and flavorings.

DANISH PASTRY

1 cup flour
½ cup butter or margarine
2 tablespoons water

Cut butter into flour as pie crust. Add water to make a soft dough. Divide into 2 parts. Pat by hand into 2 strips 12"x2" on ungreased cookie sheet.

Cream Puff Topping:–

1 cup flour 1 cup water ½ cup butter or margarine

Bring butter and water to rolling boil. Add 1 cup flour. Stir till smooth. Remove from heat. Add 1 teaspoon vanilla and ½ teaspoon almond extract; 3 whole eggs–one at a time–beat well. Divide into 2 parts and spoon on above dough evenly. Bake 350°–1 hour. Turn off oven and leave in 10 more minutes. Spread with any confectioners icing when cool. Sprinkle with nuts.

KOLACHI – Mrs. Mary Mickel

4 cups flour
½ cup sugar
½ cup boiling water
½ cup margarine
2 envelopes dry yeast
4 eggs–separate
1 teaspoon salt
3 teaspoons canned milk

Mix flour, salt, sugar–all but 2 teaspoons which is used to raise the yeast. Work the shortening in the dry ingredients like pie crust. To the yeast add 2 teaspoons sugar in warm water. Let rise –when risen beat egg yolks well and add to yeast. Pour over flour mixture to make dough. Cover dough under bowl ½ hour. Then roll out thin. Spread nut filling or any filling. Roll and let rise 1 hour in pan. Brush with canned milk. Bake 350° until brown, approximately 50 minutes.

Poppy Seed Filling:–Mix poppy seed and sugar. Put cocoa over the poppy seed. Roll like jelly roll.

BANANA BREAD – Mrs. John Sabol

½ cup shortening
1 cup sugar
2 eggs

Cream well and add:–

2 cups sifted flour
pinch salt
1 teaspoon soda

Mix and add:–

3 nice sized bananas, mashed
¼ cup nuts

Bake in two greased loaf pans 350°–30 minutes or until done.

Frosting:– Mix some confectioners sugar with a bit of milk, 1 teaspoon butter, and 1 teaspoon vanilla. Beat and spread on banana bread.

NUT BREAD – Mrs. John Sabol

1½ cups brown sugar
1½ cups milk
1 egg
1 cup chopped walnuts
4 teaspoons baking powder
3 cups sifted flour
1 teaspoon salt

Mix all together (as in other recipes). Put into two greased loaf pans and let stand for 20 minutes before baking. Bake at 350° for 30 minutes or till done.

HUNGARIAN PASTRY – Mrs. George Kerlick

4 cups all purpose flour
½ cake Household yeast
½ cup lukewarm milk
6 egg yolks
½ pound butter
5 teaspoons sugar
1 large can nuts (ground fine)
1 large jar apricot preserves

Combine yeast with 2 teaspoons sugar and milk. Mix flour, 3 teaspoons sugar and butter like pie crust. Add yolks and yeast mixture to make a soft dough. Divide into 3 parts–roll each to fit into a jelly roll pan (ungreased). Spread each layer with preserves and sprinkle with nuts; same with other layers. Raise ½ hour. Bake 350° 25 minutes. Remove and make meringue–¾ cup sugar and 6 egg whites. Spread while warm–sprinkle with nuts. Return to oven for 15 minutes or till meringue browns.

HORNS – Mrs. John Hvozda

4 cups sifted flour
2 tablespoons sugar
½ pound butter or margarine
1 egg, slightly beaten
½ pint sour cream

Sift flour and sugar into bowl. Cut in butter as for pastry. Add egg and sour cream. Mix to a soft dough. Place into bowl, cover with waxed paper. Chill overnight.

Filling:– 1 pound walnuts
½ pound seedless raisins
1 tablespoon sugar
1 teaspoon cinnamon
1 teaspoon vanilla
1 egg white, slightly beaten

Run nuts and raisins through food chopper. Mix in a bowl with sugar, cinnamon and vanilla.

Roll out dough medium thin. Cut into squares. Fill. Roll in shape of a horn. Brush lightly with egg white. Place on greased baking sheets. Bake at 350° till brown.

NUT ROLL DOUGH

2 cups milk
2 cakes yeast
1 cup sugar
2 cups melted butter or crisco
8 egg yolks, beaten
2 teaspoons salt
8½ cups flour

Scald milk. Cool to lukewarm. Add yeast and half of sugar. Stir to soften yeast. Add butter, yeast, egg yolks, salt, sugar and flour. Mix. Let raise till double–brush top of dough with softened butter. This may be kept in refrigerator or used soon after it has raised. Roll and fill with desired filling. – Bake at 350° 50 to 60 minutes.

COFFEE CAKE

6 tablespoons shortening
¾ cup sugar
½ teaspoon salt
2 eggs
2 cups flour
¾ cup milk
4 teaspoons baking powder
1 teaspoon vanilla

Mix well and spread with the following topping:–

2 tablespoons butter
3 tablespoons sugar
2 tablespoons flour
½ teaspoon cinnamon

Bake 400° about 25 minutes.

EASTER BREAD – Mrs. George Wansack

COTTAGE CHEESE DOUGH

1 pound dry cottage cheese
8 egg yolks
½ teaspoon salt
1 cup sugar
3 cups flour
1 cup white raisins
½ teaspoon yellow food coloring
2 tablespoons melted butter
½ teaspoon lemon extract
1 package dry yeast
¼ cup warm water
1 tablespoon sugar

Mix dry yeast with warm water and 1 tablespoon sugar. Let raise for 10 minutes. Put dry cottage cheese through fine sieve, add yolks, sugar, coloring, salt, lemon extract. Let set overnight in a warm place. Soak raisins in enough warm water to cover them. Bring to boiling point. Let cool and drain. Add raisins and yeast mixture to cheese mixture. Add butter and flour to make a soft dough. Knead till smooth and elastic and let raise till double in bulk. Punch down and let raise till double in bulk again.

SECOND DOUGH

2½ cups warm milk
1 cup eggs
6 tablespoons butter
2 packages dry yeast
½ cup sugar
3 teaspoons salt
½ cup warm water
¼ teaspoon mace
10 cups all purpose flour

Scald the milk. While still hot add the butter and let cool until lukewarm. Dissolve the yeast in warm water and 1 tablespoon sugar. Add the sugar and the salt to the cooled milk and slightly beaten eggs. Add mace. Put 7 cups of the sifted flour in bowl. Add the yeast mixture and the milk mixture. Beat till smooth; then add the other 3 cups of flour gradually, as much as is needed to make a soft dough. Knead till smooth and elastic. Put in greased bowl and cover. Let raise till double in bulk, about 2–3 hours. Punch down and let raise again till double in bulk. Make 4 large balls and 6 small ones to make braids for the top.

Pat out the plain dough and about 2 inches from the edge make an indentation to look like a hat. Take the cheese mixture and roll in your hand to make a long strip to put on the plain dough where the indentation is. Break the dough in the middle and seal the cheese dough. It will look like a coffee ring with a hole in the center. Put in an angel food pan top side down. Prick with fork to let out the air bubbles. Put on the braid and let raise till almost double. Brush with beaten egg. Bake 350°–1 hour. Let cool on rack.

MAPLE NUT LOAF – L. G.

2½ cups sifted Gold Medal flour
1 cup sugar
3 teaspoons baking powder
½ teaspoon salt
1 egg, well beaten
1 cup milk
¾ teaspoon maple flavoring
1 cup coarsely chopped nuts

Grease a loaf pan, 9x5x2½", generously and dust with flour. Sift flour, sugar, baking powder, salt together into a bowl. Add egg, milk, flavoring; mix only until dry ingredients are moistened. Stir in nuts. Pour into prepared pan. Let stand 20 minutes before baking. Heat oven to 350° (moderate). Bake about 1 hour.

GOLDEN OATMEAL YEAST ROLLS – Mrs. John Shemancik

1 package active dry yeast
½ cup lukewarm water
1 cup scalded milk
¼ cup shortening
¼ cup sugar
2 teaspoons salt
1 cup cooked oatmeal
4½ to 5 cups sifted enriched flour

Soften yeast in lukewarm water. Pour scalded milk over shortening, sugar and salt and stir until shortening melts. Cool to lukewarm. Stir in oatmeal with 1 cup of the flour. Add softened yeast. Add enough flour to make soft dough. Turn out on lightly floured board and knead until smooth and satiny, about 10 minutes. Round dough into ball; place in greased bowl, cover. Let rise in warm place until double in bulk, about 1 hour. Punch down. Cover and let rest 10 minutes. Shape into rolls or buns. Place in greased baking pans. Brush with melted butter. Cover; let rise again for about 40 minutes. Bake in 375° oven 15–20 minutes. Remove from pans immediately and brush with melted butter again. (3 dozen rolls)

"QUICK BUTTERMILK ROLLS" – Mrs. John Shemancik

1 package active dry yeast
¼ cup warm water
¾ cup lukewarm buttermilk
¼ teaspoon soda
1 tablespoon sugar
1 teaspoon salt
3 tablespoons soft shortening
2½ cups all purpose flour

In a large bowl dissolve yeast in warm water, stir in buttermilk, soda, sugar, salt, shortening, and half of flour. Mix until well blended, add rest of the flour and mix by hand. Turn onto lightly floured board, knead until smooth and elastic. Let dough rest, covered, for about ten minutes. Roll out dough ¼ inch and shape into crescents or any desired shape. Let rise until double, about 1¼ hours. Brush tops with melted butter. Bake at 400° for about 15 to 20 minutes, until golden brown.

COLD DOUGH – Mrs. Steve Rohac

12 cups flour
6 teaspoons baking powder
8 eggs (whites and yolks)
1 pound butter
1 pound crisco
1 pound lard
1 big spoon vanilla
1 yeast (7 cent)
1 pinch salt
2 cups milk

Let stand in refrigerator from night till morning. Bake 350° for 15 to 20 minutes.

NUT ROLL DOUGH – Mrs. Steve Rohac, West Mifflin, Pa.

½ pound oleo (very soft)
3 egg yolks
4 tablespoons sugar
½ teaspoon salt
1 cup milk
4 cups flour
½ cake Household yeast

Crumble yeast in small bowl, add ½ teaspoon sugar and 2 tablespoons lukewarm milk and set aside to raise. In a large bowl, combine the softened oleo, egg yolks, sugar, salt, milk and flour and mix well. Then add the raised yeast mixture and mix thoroughly. The dough will be very sticky but DO NOT add any more flour. Just pat the dough down and sprinkle the top lightly with a little flour, cover and put in refrigerator over night (or for at least 6

hours). In the morning, turn the dough out on a lightly floured board and shape it into a jelly roll. Cut this dough in 4 equal parts, roll it out thin and spread with nut mixture. Set aside to raise for at least 2 hours, then bake at 375° for 30–35 minutes. Allow the rolls to cool completely before icing them. Brush the top of nut rolls with egg just before you put them in the oven.

Nut Mixture for 4 Rolls–

1 pound shelled walnuts (ground) 1½ cups sugar
3 egg whites

Beat egg whites until frothy, add sugar and beat well–then fold in the nuts. If too thick to spread, add some milk to make it a little thinner.

Icing–

¼ pound oleo ¾ cup evaporated milk
½ cup crisco ½ teaspoon vanilla
1 cup granulated sugar

Mix oleo and crisco well, add sugar and beat well, add the milk a little at a time and beat very well after each addition–add vanilla. Beat until nice and fluffy.

GOLDEN BRAID BREAD – Mrs. Edward S. Thomas

Soften–

1 cake yeast ¼ cup warm water
Let stand 5 minutes.

Combine in large bowl–

½ cup melted butter 2 teaspoons salt
2 tablespoons sugar 1 cup scalded milk
2 eggs, slightly beaten
Blend well, cool to luke warm, add the softened yeast.

Add– 4½ or 5 cups flour, sifted

Blend gradually to form a stiff dough.

Knead on floured board until smooth and satiny, about 10 minutes. Let rise in warm place about 85° or 90° F until double in bulk. Place dough on board and divide into 6 parts; let stand about

15 minutes covered. Shape into strips about 12" long. Place 4 strips side by side and pinch ends together and braid. Cover, let rise until light and fluffy, brush with egg yolk and bake in moderate oven 375° F about 35 or 40 minutes or until golden brown.

KOLACHIE – Mrs. John Urdea

1 cake (7 cent) yeast
1 pound shortening, half butter, half crisco
3 eggs
1 teaspoon salt
1 cup sugar
2 cups scalded milk
about 8 cups sifted flour

Boil 2 cups of milk. Dissolve yeast in 1 cup of lukewarm milk which has been taken from pan. Stir well. Add the sugar, shortening and salt to the rest of the milk and cool to lukewarm. Beat eggs slightly and add this to the mixture, then add the yeast mixture to the rest of the lukewarm mixture. Put half of the flour in a pot, and add the above mixture a little at a time, mix well. Add balance of flour to make a soft dough, use just enough flour to knead without sticking. Cover; let rise to double in bulk. Keep in warm place.

Takes about 3½ hours to rise. Knead down a little to get out puffiness. Divide into 6 parts and let stand 10 minutes. Roll out, spread with melted shortening, then spread on nuts in small bits, a little at a time and spread around. Roll tightly and place on a greased baking sheet. Let rise till double, takes about 1 hour.

Nut Mixture–
2 pounds shelled nuts, or
4 pounds nuts, with shells
2 cups sugar
2 cups milk
1 egg

Brush with 1 egg and 1 tablespoon milk, which has been beaten until foamy. Bake about 25–30 minutes at 350°.

"RAISIN BRAN MUFFINS" – L. G.

1 cup double-milled bran
1 cup milk
1 beaten egg
2 tablespoons melted shortening
½ cup raisins
3 tablespoons sugar
1 cup enriched flour
¼ teaspoon salt
3 teaspoons baking soda

Soak bran in milk for 5 minutes; add eggs and raisins; mix thoroughly. Add shortening. Add sifted dry ingredients. Stir until flour is moistened. Fill greased muffin pan 2/3 full. Bake in a hot oven (400°) for 20 to 25 minutes. Makes 1 dozen muffins.

NUT ROLL – Mary Kernisky, Mary Wansack

1 quart milk
1 large cake yeast (7 cent)
1 cup sugar
2 level tablespoons salt
4 cups flour

Beat all ingredients for 4 minutes with electric beater or spoon.
Add– 4 eggs, 1 cup oil
Beat 4 minutes, gradually add–8 cups flour–and knead.
Let stand 20 to 30 minutes to raise. Divide into 8 or 9 balls. Let stand for 1 hour. Roll and fill with desired filling. Bake at 350° for 45 minutes. Brush top with beaten eggs before baking.

FLANCATE – Fanny Krenciglova

8 egg yolks
1 teaspoon salt
8 tablespoons white wine
3 cups all purpose flour

Beat egg yolks with wine and salt. Add about 1½ cups flour and beat to a smooth batter. Then slowly add more flour until smooth dough is made, and knead well. Cut into 3 sections, make smooth and let rest (covered) about 1 hour. Roll on board until thin and cut into 2 inch square pieces. Deep fat fry, not more than 3 pieces at a time. They fry fast, make sure grease isn't too hot as they will get too brown. Try one at a time until desired color is obtained and keep at that temperature. Drain, when ready to serve, sprinkle generously with powdered sugar. Makes 100 pieces.

NUT ROLL – Mrs. John Rimko, Sr.

8 cups flour, sifted 5 times
1 pound butter or oleo

Cut shortening in as for pie dough.

1 pint sweet milk (warm)
6 egg yolks
3 tablespoons sugar, (heaping)
1 cake yeast (7 cent)

Cut shortening into flour, add beaten egg yolks and sugar. Dissolve yeast into the warm milk and add to flour mixture. Knead dough until it comes away from bowl. Cut into 6 pieces; knead each piece well and let stand for 3 hours, covered with a towel. Roll out thin as for pies; fill with the following filling:–

3 pounds walnuts, ground
1½ cups sugar
6 egg whites, beaten stiff
1 teaspoon cinnamon
1 teaspoon lemon juice

Mix filling in order given. Roll up each piece and place on greased baking sheet. Let stand about an hour and bake in 350° oven for 45 minutes.

(Makes very dainty small nut rolls with a cooky type dough).

CHEESE BREAD – Ann Paczak

1 cup milk
3 tablespoons sugar
1 tablespoon salt
1 tablespoon margarine
1 cup very warm water
2 packages active dry yeast
1 cup grated cheddar cheese
4½ cups sifted flour

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm in mixing bowl; sprinkle yeast into water. Stir until dissolved, add milk mixture, grated cheese and flour. Stir until blended, about 2 minutes. Cover; let rise in warm place, free from draft, until more than doubled in bulk, about 45 minutes. Stir batter down. Beat vigorously about ¼ minute. Turn into greased 9x5x3 loaf pan. Makes 2 loaves. Bake 375° - 1 hour.

APPLE CHEREGA – Mrs. Joseph Lucas

3 cups flour
2 teaspoons baking powder
¾ cup oleo or butter
2 eggs (beaten)
2 or 3 apples (cut in wedges)
1 teaspoon vanilla
½ teaspoon salt
½ cup sugar
½ cup milk

METHOD: Cut oleo into flour, sugar, salt and baking powder until it resembles corn meal; add eggs, milk and vanilla. Work to a soft dough. Divide dough, working a little at a time. Roll out on

a floured board to oblong shape. Cut into strips about 2 inches wide and 1½ inches long. Drop the strips of dough around the wedge of an apple spiral fashion. Fry in deep fat until brown, roll in sugar.

NO KNEAD RISING TWISTS

Combine— ½ cup shortening
3 tablespoons sugar
1½ teaspoons salt
1 teaspoon vanilla
½ cup scalded milk

Add 2 cakes yeast crumbled or (2 packages of dry yeast) dissolved in ¼ cup lukewarm water; mix well. Blend in 1½ cups sifted flour and beat well until smooth. Cover and let rest 15 minutes. Add 3 eggs, one at a time, beating well after each addition. Blend in 1½ cups flour and mix thoroughly. The dough will be quite soft. Let rise covered for ½ hour.

Combine ¾ cup chopped nuts, ½ cup sugar, 1 teaspoon cinnamon. Divide dough into small pieces, roll each piece in sugar and nut mixture, stretch and shape in twists or as desired.

Bake for 12 to 15 minutes (375° F). Makes 2 dozen.

SWEET BUTTER HORNS – Lee H. Doerre

1 cup milk, scalded
½ cup shortening
½ cup sugar
1 teaspoon salt
1 cake yeast
3 eggs (beaten)
4½ cups flour

Combine milk, shortening, sugar and salt. Cool to warm. Add crumbled yeast, mix well, add eggs and then flour and mix well. Knead lightly.

Place in greased bowl, cover and let rise till doubled in bulk.

Divide dough in 3 parts, roll each to 9 inch circle and cut 12 to 15 wedge shaped pieces (pie shape).

Brush with melted butter and roll each piece starting at wide end and roll to the point. Arrange on greased cookie sheet. Brush each with melted butter.

Cover and let rise till light.

Bake 400° to 425° about 15 minutes. (Makes 3 dozen.)

POTATO DOUGHNUTS – Mrs. Mary Mickel

1 cup mashed potatoes
3 tablespoons butter
1 teaspoon nutmeg
3 eggs
3 cups flour
1 teaspoon salt
3 teaspoons baking powder
½ cup sweet milk
¾ cup sugar

Mash potatoes while hot. Add butter, let cool. Add nutmeg, beaten eggs and cream. Add flour, salt, baking powder, sugar. Add milk last to make soft dough. Roll out to ¼ inch on floured board and cut. Fry in hot fat or shortening until brown. Put sugar mixed with cinnamon on, or plain sugar–or powdered sugar.

ROSHKY – Mrs. John N. Gavalier

6 cups flour
1 teaspoon salt
½ pint sour cream
½ cup milk
3¢ yeast
6 eggs
1 pound oleo or lard
4 teaspoons sugar

Filling–

1 pound nuts, ground
1 cup sugar
3 egg whites, stiffly beaten
1 teaspoon vanilla

Sift flour, salt and sugar. Cut in shortening. Add sour cream, milk and eggs. Soften yeast in a little cream and add to mixture. Put in refrigerator two hours or more. Roll out on board that is sprinkled with sugar. Roll out about ¼ inch thick, cut in 2-inch squares. Place 1 teaspoon filling on each square and shape into crescents. Bake about 15 minutes at 400° F.

SWEET ROLL DOUGH – Mrs. Carl Bicho

½ cup warm water
2 packages active dry yeast
1½ cups lukewarm milk
½ cup sugar
2 teaspoons salt
2 eggs
½ cup shortening, soft
7 to 7½ cups sifted flour

Measure warm water into bowl, add yeast and stir until dissolved. Stir in remaining ingredients. Mix with spoon until smooth.

Add enough remaining flour to handle easily. Mix rest with hand. Knead until smooth, about 5 minutes. Round up in greased bowl, greased side up. Cover with damp cloth. Let rise in warm place. When it rises double in size, punch down and let rise again. Divide dough for desired rolls and coffee cakes. Shape and let rise. Bake 15 to 20 minutes at 350°.

(This dough is also good for raised nut or poppy seed rolls.)

FRENCH BREAD – Mrs. George Yensick

Soak for 5 minutes–

1¼ cups lukewarm water
1 package dry yeast

Add to above and mix–

1 teaspoon salt
2 teaspoons sugar
1 tablespoon shortening
1½ cups flour

Add to above and knead on lightly floured board–

1½ tp 1¾ cups flour

Put in greased bowl, grease top of dough and cover with waxed paper. Let raise 1 hour.

Roll out on greased table to about 15x8". Roll up to make long slender loaf, tapering ends by rolling gently between hands.

Place on greased cookie sheet, sealed edge down. Make slashes with sharp knife, at 2 inch intervals. Brush with cold water and let raise 30 minutes. Do not cover.

Brush with cold water; sprinkle with salt or sesame seeds if desired. Bake at 375°–35 to 40 minutes.

FILLED DATE AND NUT ROLLS – Mrs. John Antos

6 whole eggs
1 cup sugar
½ cup milk
½ cup shortening
½ teaspoon salt
4 teaspoons baking powder
6 cups flour

Beat eggs well in large bowl; add sugar and shortening; blend well. Add 2 cups flour with baking powder and salt with milk and blend well. Add remaining flour finishing by hand till dough is as stiff as for pie crust.

Divide dough into 8 parts. Roll out (as for pie crust), spread with date and nut filling, as for nut roll. For best results, chill rolls. Rolls should be about 1 inch in diameter and 12 inches long or longer. Cut roll into 1 inch pieces. Bake 350° for 15–20 minutes. (Place on greased cookie sheet–cut side up)

Date Filling:–

1 pound dates 1 cup honey ½ cup water

Boil 10–15 minutes till dates are cooked enough to spread. Remove from heat and add–

1 cup chopped nuts 1 cup chopped cocoanut 1 teaspoon vanilla

When cookies are cold ice with maple icing.

Maple Icing:– 1 cup powdered sugar ¼ teaspoon mapeline
enough water to be of spreading consistency.

Blend well.

HOMEMADE RAISIN BREAD – Sue Sulick

1 package active dry yeast
1 cup seedless raisins, dark or light
¼ cup soft butter or margarine
1½ teaspoons salt
½ cup buttermilk or milk, scalded
3¾ cups flour
¼ cup warm water
¼ cup sugar
2 beaten eggs

Soften yeast in warm water. Combine raisins, butter, sugar, salt and hot milk; stir to dissolve sugar. Cool to lukewarm. Stir in 1½ cups of the flour; beat well. Add yeast and eggs; mix well. Add enough of remaining flour to make a moderately soft dough. Turn out on lightly floured surface. Knead till dough is smooth and elastic (10 to 12 minutes). Place in a lightly greased bowl, turning once to greased surface. Cover; let double in bulk (1½ to 2 hours) in warm place. Punch down; divide dough in half, rounding each in ball. Cover and let rest 10 minutes. Shape into loaves. Place in 2 greased 7½x3½x2¼ inch loaf pans. Cover; let almost double in size (45 to 60 minutes).

Bake in moderate oven–375°–about 25 minutes; place foil over top last 10 minutes, if necessary. Remove bread from pans; cool. Combine 1 cup sifted confectioners' sugar and about 1½ tablespoons milk; use to glaze loaves.

YEAST HUNGARIAN HORNS – Mrs. Michael Sember

2½ cups flour
¾ teaspoon salt
½ cup lard
1 tablespoon butter

Mix as for pie crust.

½ cup milk (heated)
½ cake household yeast
2 eggs, yolks or whole eggs
2 tablespoons sugar

Put in yeast.

Mix ingredients in order named. When dough is thick enough roll in ball 1½ inch. Set aside to raise again for 2 hours or less. Roll and fill; set aside to raise again for 30 minutes or more.

Bake 350° for 15 minutes, till golden brown.

"KOLACHIE COOKIE DOUGH" – Mrs. Matt Wansack

4 cups flour
1 pound butter
4 eggs
4 teaspoons baking powder
4 tablespoons sour cream

Cream shortening, add eggs one at a time, then add flour (sifted with baking powder) and cream. Chill dough thoroughly and roll out on a board sprinkled with sugar. Cut in stars or to make horns. Fill with any desired filling. Bake at 375° on a very slightly greased baking sheet for 10 to 12 minutes.

WHITE BREAD – Mrs. George Kerlick

Temperature–400°
Baking time–50 minutes

1 cake yeast (small)
1 cup water
1 cup scalded milk
3 tablespoons sugar
2½ teaspoons salt
6 tablespoons shortening
6 cups all purpose flour

Soften yeast in lukewarm water.

Combine milk, sugar, salt and shortening. Stir to blend. Cool to lukewarm. Add the yeast mixture. Gradually add 3 cups flour. Beat until smooth. Stir in another 3 cups flour. Knead. Cover and let rise about 1 hour. Punch down dough, divide in two. Let rest 15 to 20 minutes. Shape into loaves. Cover and let rise about 1 hour. Bake.

BREAD – Mrs. Joseph Valansky

1 large cake yeast
Crumble in little sugar and warm water. Cream

2/3 cup shortening
2/3 cup sugar
1½ teaspoons salt
1½ cups potato water
1 cup mashed potatoes
2 eggs, beaten
7 cups flour

Knead until smooth. Let raise for several hours. Divide in size of your pans and let raise until double in bulk. Bake one hour.

NO KNEAD BUTTER RICH DINNER ROLLS – Mrs. John Cefrick

Bake 400° 12–15 minutes - Makes 2 dozen rolls.

2 packages dry yeast or 2 cakes compressed yeast
1/3 cup warm water

Soften yeast in water.
Combine in large bowl:–

¼ cup sugar
¼ cup butter
2 teaspoons salt
1 cup scalded milk (cool to lukewarm)
2 unbeaten eggs

Stir in softened yeast.

Add– 5–5½ cups flour to form a stiff dough, beating well after each addition. Cover, let rise in warm place until doubled in size (1 hour). Toss dough on well-floured surface until coated with flour and no longer sticky. Shape as desired. Let rise again till doubled, about 30–45 minutes.
Bake 12–15 minutes until golden brown.

BUTTERMILK PUFFS (Donuts)

2 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
½ teaspoon soda
¼ cup sugar
1 egg
¾ cup buttermilk
¼ cup cooking oil (Wesson)
1 teaspoon nutmeg (optional)

Sift dry ingredients together, stir together buttermilk, oil, and egg with fork. Beat until smooth. Drop with teaspoon into hot grease (375°). Fry until golden brown, about 3 minutes. Drain on absorbent paper. Roll warm puffs in granulated or confectioners sugar. Makes 2½ dozen.

Dip warm puffs in chocolate glaze. Sprinkle with cocoanut or nuts.

COFFEE CAKE OR EASTER BREAD – Mrs. John Sember

2 cakes Household yeast
½ cup lukewarm water
2 tablespoons sugar
1 quart milk (scalded)
12 cups flour
6 eggs
¾ cup shortening
1 cup sugar (for bread ¾ cup sugar)
1 tablespoon salt

Dissolve yeast in lukewarm water with sugar. Add lukewarm milk and ½ of the flour. Place in greased bowl and let rise for about 7 minutes. Add eggs, shortening, sugar, salt and remainder of flour. Knead until smooth (about 8 minutes). Let rise again until double in bulk (about 1½ to 2 hours).

Shape in round loaf bread or long loaf bread; cinnamon coffee cake or raisin bread.

REFRIGERATOR ROLLS – Mrs. George Andriyo

Mix and set aside to cool–

¾ cup shortening
1 cup boiling water

In another bowl beat–

3 whole eggs
¾ cup sugar
1 teaspoon salt
1 cup cold milk

Beat all into shortening and water; then add–

1 large yeast (2 ounces) or 2 small yeast
½ cup luke warm water

With 8 cups flour in a bowl make a well and add liquid mixture to flour and beat with wooden spoon until smooth. Put in a large greased bowl and set in refrigerator over night (will raise). Cut and shape as desired; after shaping, let it stand at room temperature ¾ to 1 hour. Bake 350° for 45 minutes to 1 hour.

Can use any filling you desire. Very good for cinnamon or cheese rolls.

LITTLE HORNS (Mexican) – Mrs. Pete Kernisky

2½ cups sifted all purpose flour
1 teaspoon salt
¾ cups butter or oleo
2 egg yolks
2 or 3 tablespoons cold water
thick jam or other thick filling
1 egg, beaten
1/3 cup finely chopped, blanched almonds
powdered sugar

Measure flour, salt and butter into mixing bowl. Work butter into flour until finely divided, as for pie crust. Add egg yolks and water. Mix to a stiff dough. Divide dough into 24 even sized pieces; shape into balls. Roll each ball on floured board (or pat with floured fingers) into small rounds about 2½ to 3 inches in diameter. In center of each round place about 1 teaspoon filling; fold over; press edges together to prevent filling from running out. Place on ungreased baking sheet. Shape filled rolls into small horns or crescents. Brush each with beaten egg and sprinkle top with almonds. Bake 12 to 15 minutes in moderate oven 375°; remove from sheets; dust with powdered sugar. Cool before storing. Makes 2 dozen.

NOTE: This is very rich short dough. Handle gently to prevent breaking or tearing.

CRESCENTS – Ann Ondich

5 cups flour
1 pound crisco
1 large cake yeast
1/3 cup warm milk
½ teaspoon salt
1 tablespoon sugar
4 eggs, beaten

Dissolve yeast in the warm milk, then add to eggs. Mix flour, salt, and crisco and sugar, as for pie dough. Then add yeast mixture to it and mix well. Put in refrigerator overnight. Take little pieces and roll out in powder sugar. Put in filling and roll to shape crescents. Bake 350° for 15 to 20 minutes or until light brown.

Filling:
1 pound walnuts, ground
1 tablespoon butter, melted
1 cup sugar
3 teaspoons milk
1 teaspoon vanilla

Mix all ingredients together.

REGULAR NUT ROLLS (10 rolls) – Mrs. George Kotzak

20 cups flour
2 cups sugar
4 teaspoons salt
1 dozen egg yolks
1 quart sour cream
1 pound sweet butter or oleo
2 large yeast cakes
4 teaspoons sugar
1 cup lukewarm water
1 cup milk (about)

Measure flour then sift. Add sugar, salt and butter and work as for pie dough; till crumbles. Beat egg yolks; add sour cream and milk to the egg yolks. Dissolve the yeast and 4 teaspoons of sugar in the lukewarm water until it raises. Add all liquids to dry ingredients. Knead well. Form into 10 balls and chill overnight or 5 hours. Fill with desired filling.

BANANA NUT BREAD

½ cup shortening
1 cup sugar
3 beaten eggs
3 ripe bananas (mashed)
2 cups sifted all purpose flour
1 teaspoon salt
1 teaspoon soda in 3 tablespoons cold water
1 teaspoon vanilla
1 cup nuts

Cream shortening and sugar. Add eggs and bananas. Mix well. Add remaining ingredients. Bake in long greased bread pan, 350° for 1 hour.

RAISIN NUT BREAD – Mrs. John Antos

Part I– 1 cup lukewarm water
2 packages yeast
2 tablespoons sugar
1 cup flour

Mix well and set aside to raise to make sponge.

Part II– 1 cup soft shortening
1½ cups sugar
2 teaspoons nutmeg
1 teaspoon cinnamon
2 teaspoons salt
3 eggs, add 1 at a time
1 small bottle rum
1 teaspoon baking soda,
1 teaspoon water to make paste

Cream shortening, sugar and eggs, well. Add rest of ingredients, blend well. Add raised sponge to batter. Fold in–

1 cup nuts - 1 cup raisins - 1 cup currents

Add– 3 cups flour,

Mix well. Spoon in greased loaf pan. Makes 2 loaves. Bake at 350° 60–70 minutes.

OLD FASHIONED BISCUIT TYPE SHORTCAKE – Mrs. Michael Ballock

2 cups sifted flour
½ cup sugar
2 teaspoons baking powder
1 tablespoon oleo
¼ teaspoon salt
1 egg
2/3 cup milk

Sift together flour, salt, sugar and baking powder. Cut in oleo. Beat egg and add to milk and then add this to flour mixture. Bake in greased 8 inch round pan–20 minutes at 425°.

LARGE NUT ROLLS – Mrs. John Antos

1 quart sour cream
1 pound butter, melted, cooled
1 cup sugar
15 cups flour
1 large Household yeast
8 eggs
1 tablespoon salt

Separate eggs, beat whites stiff, but not dry. Add egg yolks, sour cream, sugar, butter and salt. Make sponge of yeast and about ½ cup warm water, salt and about ½ cup flour, add flour to above mixture. Stir in the sponge mixture, finish with remaining flour. Knead well. Raise about 3 hours. Makes about 14 rolls.

Roll out dough. Spread with desired fillings. Bake at 350° for 45 minutes.

POTATO DOUGHNUTS – Mrs. John Detelich

1 cup scalded milk
½ cup sugar
¾ teaspoon salt
¾ cup lard

Combine together, stir until lukewarm. Add 1 large yeast which was dissolved in ½ cup lukewarm milk. Add:–

1 cup mashed and sieved cooked potatoes (no lumps)
4 beaten eggs
6 to 6½ cups flour

Knead all until kneaded good. Grease bowl and set to raise until double. Roll, cut with doughnut cutter, let raise 1 hour. Fry in hot lard. Drain. Sprinkle with sugar and cinnamon, mixed.

SWEET YEAST DOUGH – Mrs. John Detelich

2 cakes yeast, small
¼ cup luke warm water
Dissolve together.

1 cup milk
½ cup oleo
½ cup sugar
2 teaspoons salt
2 whole eggs
4 cups flour (about)

Scald milk, add oleo, sugar and salt. Cool to lukewarm and until oleo is melted. Add flour to make a thick batter. Add yeast and eggs. Beat well. Add enough flour to make a soft dough. Turn on lightly floured board and knead until satiny. Place in a greased bowl, cover, let rise until double in bulk, about 2 hours. When light punch down. Divide dough, shape in rolls of various kinds. Let rise until double. Bake at 375° – 20 to 25 minutes for coffee ring; 10 to 15 minutes for rolls.

GOLDEN BUTTER PUFFS – Mrs. John Klapach

1 cup sour cream
½ cup flour
1 teaspoon salt
2 cakes yeast
3 eggs
½ cup soft butter
4½ cups flour
½ cup melted butter
1 cup chopped walnuts
¾ teaspoon cinnamon
1 cup sugar

METHOD:– Mix sour cream, sugar, salt and yeast. Stir until yeast dissolves. Add eggs, softened butter and half the flour. Mix well and add rest of flour. Turn dough out on floured board and knead until smooth for about 10 to 15 minutes. Place in greased bowl. Cover and let rise in warm place until double in bulk for about 1½ to 2 hours. Punch down. Turn over and let rise again for 45 minutes. After second rising, form into walnut-sized balls. Dip in melted butter. Roll in sugar and walnut-cinnamon mixture. Place in layers in 10-inch greased tube pan. Let rise 45 minutes. Bake 40 to 50 minutes at 375°.

PEACH KUCHEN – Mrs. John Klapach

1¼ cups sifted flour
¾ teaspoon baking powder
½ teaspoon salt
1/3 cup sugar
½ cup shortening
¾ cup quick-cooking rolled oats
2 tablespoons plus ½ cup milk
1 egg, beaten until thick
2 cups drained, canned sliced peaches
½ cup firmly packed, dark brown sugar
½ teaspoon cinnamon
2 egg yolks
½ teaspoon nutmeg

METHOD: Sift together the flour, baking powder, salt and 1/3 cup sugar into a bowl. Cut in shortening until fine. Stir in oats. Beat 2 tablespoons milk into beaten egg; add to dry ingredients, mix well. Pat mixture onto bottom and sides of a baking pan (11x-7x1½ inches). Arrange sliced peaches in even rows over dough. Mix the ½ cup brown sugar with the cinnamon; sprinkle over peaches. Bake in a hot (400°) oven 15 minutes. Beat egg yolks and beat in the ½ cup milk and the nutmeg; pour over peaches and continue baking 5 to 10 minutes longer or until knife inserted in custard comes out clean. Cut in pan and serve warm or reheat.

RECIPE FOR SIX LOAVES OF BREAD – Mrs. John Klapach

¼ cup lukewarm water
2 cakes fresh yeast, (small cakes)
17¾ cups sifted flour
3 cups milk, scalded
3 cups lukewarm water
6 tablespoons sugar
2 tablespoons salt
4 tablespoons butter, melted and cool

METHOD: Crumble the yeast into ¼ cup of lukewarm water, then let soften and rise to the top (about 5 minutes).

To scald the milk, bring it slowly to a high temperature, but keep it below the boiling point, and stir to prevent scorching.

To scalded milk, add sugar, salt and the 3 cups of lukewarm water, and stir until salt and sugar are dissolved. Pour into a large mixing bowl and let milk cool until lukewarm. Add softened yeast and water to the lukewarm milk mixture and stir until well mixed. Add half of flour to milk and stir into a batter. Next add some melted butter, stirring well. Now add the rest of the flour and knead dough until it is elastic, being sure to punch and knead thoroughly, then brush the top with rest of the melted butter.

Cover the bowl with a clean towel or lid and place in a warm place (82° to 86°F) away from drafts. Allow dough to rise 1 to 1½ hours until it is doubled in bulk. Then punch dough down by putting fist into center of dough and folding edges of dough from sides of bowl into the center and punch down again, to break up gas pockets in the bread. Let dough rise a second time until it is double in size, about 1 hour. Punch dough down as before and shape it into six loaves. Put into greased bread pans and let dough raise again in pans until it is again doubled in size. Before putting in oven, brush slightly with water and pierce tops of loaves in 3 places with a fork.

Bake in pre-heated oven at 375° for 10 minutes; then lower gas to 350° and continue baking for 40 minutes more. To test doneness, remove loaf from pan part way and gently tap bottom. Loaf should sound hollow. Remove bread from pans immediately after baking and place on cake cooling racks. Do not cover while cooling as this makes the bread soggy. If a soft crust is desired, brush the top with melted butter. Before storing, be certain bread is entirely cooled.

COTTAGE CHEESE BUNS – Mrs. John Klapach

4 cups flour
½ teaspoon salt
1 egg
½ cup sugar
1 tablespoon shortening
1 cup milk
1 cake of yeast dissolved in a little lukewarm water

Mix all dry ingredients together. Add shortening, egg, milk and dissolved yeast. Knead till smooth. Put in warm place to rise for 2 hours or more. Roll out on floured board ¼-inch thick. Cut in 4-inch squares. Place one tablespoon of cottage cheese mixture in each square. Fold corners together, place in greased baking pan and let stand in warm place ½ hour. Brush tops with beaten egg yolk. Bake in hot oven about 30 minutes.

COTTAGE CHEESE MIXTURE (for buns)

2 cups cottage cheese
½ cup sugar
½ teaspoon salt
½ teaspoon cinnamon
2 eggs
¼ cup raisins

Mix all together and use as filling.

PRUNE NUT LOAF – Mrs. John Klapach

1/3 cup butter or margarine
2 eggs
* ½ cup prune juice
1 teaspoon baking powder
½ teaspoon salt
* 1 cup chopped pitted prunes
2/3 cup sugar
2 teaspoons grated lemon rind
2 cups flour
½ teaspoon baking soda
½ cup chopped walnuts

METHOD: Cream together butter or margarine and sugar. Add eggs, one at a time, beating between each. Add prune juice and lemon rind. Sift together flour, baking powder, baking soda and salt. Add to creamed mixture. Mix well. Stir in prunes and nut meats. Pour into greased 9"x5"x3" loaf pan. Bake in moderate oven, 350° for 60 to 70 minutes. Slice when cold.

(* NOTE: Prunes were soaked in cold water overnight. The soaking water is the prune juice used in this recipe.

CALIFORNIA WALNUT COFFEE CAKE – Mrs. John Klapach

4 tablespoons butter
2 eggs, separated
¼ teaspoon vanilla
½ teaspoon grated lemon peel
1/3 cup light brown sugar, packed
2/3 cup sifted cake flour
¼ teaspoon salt
1–2½ can peach slices, drained
½ cup walnuts, chopped
¼ cup light brown sugar, packed
¼ teaspoon nutmeg

Cream butter and the 1/3 cup brown sugar until light. Beat in egg yolks, one at a time, then add vanilla and lemon peel. Resift flour with salt; stir into creamed mixture. Beat egg whites until stiff but not dry; fold in. Spread batter in a buttered 10-inch spring form pan. Arrange well-drained peach slices on top, radiating them from center. Sprinkle with walnuts and the ¼ cup light brown sugar. Dust with nutmeg. Bake at 400° for 25 minutes or until crust is golden brown. Cut in wedges and serve hot or cold.

BLACK WALNUT ROLL – Mrs. John Detelich

Scald 1 cup milk, cool to lukewarm. Dissolve in milk 1 small cake yeast and 1 tablespoon sugar. Let stand 5 minutes. Stir in 2 beaten eggs – 3 tablespoons sugar, 1 teaspoon salt, 1/3 cup melt-

ed butter. Blend in 4 to 4½ cups flour. Knead good. Cover, let rise until double in size. Divide dough in 3 parts. Roll each part on floured cloth, fill with desired filling; roll as for jelly roll with help of cloth. Let raise on greased pan. Bake in moderate oven 350°, 45 minutes, or until done.

Filling–Scald one cup milk over low heat in heavy pan. Add 1 pound ground nuts. Let come to a boil, stirring constantly. Add 3 eggs, one at a time. Combine ½ cup brown sugar and 1 cup honey; gradually add to milk mixture, stirring food. Cook for 5 minutes. Cool before filling nut roll. Could be cooked in double boiler.

SESAME BISCUITS – Mrs. Michael Sember

Sift together into a bowl–

4 cups sifted flour
1 cup sugar
1 tablespoon baking powder
¼ teaspoon salt

Cut in with pastry blender or two knives until pieces are size of small peas– 1 cup shortening

Stir in to make a soft dough–

2 eggs, slightly beaten ½ cup milk (1 tablespoon at a time)

Mix together thoroughly.

Break dough into small pieces and roll each piece between palms of hands to form rolls about 1½" in length. Flatten rolls slightly, and roll in– ¼ pound sesame seeds

Place on two lightly greased cookie sheets about ¾" apart. Bake at 375°F 12 to 15 minutes, or until cookies are lightly browned.

FRUIT BREAD – Mrs. Michael Sember

½ cup boiling water
1 cup cut-up dates
½ cup orange juice
1 tablespoon soft shortening
¾ cup brown sugar
1 egg
1–7/8 cups flour
3 teaspoons baking powder
½ teaspoon salt
1 cup chopped nuts
¼ cup grated orange rind

Pour boiling water over dates; cool slightly. Add orange juice, shortening, sugar and egg. Mix well. Measure flour (not sifted) onto

square of waxed paper. Add baking powder and salt and stir to blend. Add dry ingredients, nuts and rind to date mixture. Pour into greased 9x5x3 inch loaf pan. Let stand 20 minutes. Bake at 350° for 55 –60 minutes. Remove from pan and cool on rack.

Makes one loaf.

APPLE NUT ROLL – Mrs. Michael Sember

3 cups flour
½ pound butter or shortening
2 egg yolks
Rind of one lemon
1 cup sugar
2 teaspoons baking powder
1 small can milk
1 pound ground walnuts
2 eggs whites, beaten
1 cup sugar
1 large apple, chopped fine

Mix well, first seven ingredients, set aside.
Prepare nut mixture. Proceed as for nut roll. Makes 2 rolls.

NAPOLEONS – Mrs. Michael Sember

Pastry Dough– 5 cups sifted, all purpose flour
1 pound butter
1 cup cold water
1 tablespoon vinegar
1½ cups milk

Filling– 5 egg yolks
6 tablespoons granulated sugar
1½ tablespoons vanilla
1 cup powder sugar
¼ cup semi-sweet chocolate pieces
1 teaspoon white corn syrup

Step one–starting pastry.

Sift 4½ cups flour into large bowl, add ½ pound butter in small pieces; with blender cut until like corn meal. Mix 1 cup cold water with vinegar, pour over flour. Mix well with blender. Shape into ball, let rest 20 minutes. On lightly floured surface, roll pastry ¼ inch thick. Dot 2/3 of pastry dough with ½ pound butter. Fold unbuttered 1/3 over center 1/3, and last portion on top, making 3 layers. Now fold opposite ends so they completely overlap, making equal 1/3s. Wrap, refrigerate dough ½ hour. Repeat rolling process 3 times and refrigerate (1½ hours in all), then roll into rectangle

17"x12"x¼". Let dough rest ½ hour. Cut rolled out dough into 3 strips 4" wide. Fold into thirds and place on ungreased cookie sheet. Unfold into original length. Prick tops with fork. Refrigerate ½ hour. Bake at 400° for 50–55 minutes. (do not open oven door.) Cool on rack. Split each in half lengthwise. Freeze 3 and refrigerate 3.

Step two–Filling:

Scald milk. Into eggs, beaten well with granulated sugar, stir ½ cup flour and milk. Heat in sauce pan, stirring until thickened. Refrigerate. About 1 hour before serving stir confectioners sugar well with 1 tablespoon water for icing. Melt chocolate pieces with 1 teaspoon water and corn syrup while stirring for a glaze.

Cover 1 strip with ½ of the filling; place next strip on top and repeat with the filling. Place 3rd strip on top.

Cover top with icing and chocolate glaze.

Cut into 8 pieces and serve.

QUICK NUT ROLL – Mrs. Michael Sember

2½ cups warm milk
1 large yeast
4 tablespoons sugar
8 cups flour
4 tablespoons sugar
2 teaspoons salt
4 eggs
½ pound butter, melted

Mix first 3 ingredients and let stand 10 minutes or until it comes to a foam.

Mix remaining ingredients well. Divide dough into 8 parts. Roll into rectangles approximately 12" by 15". Spread with desired filling, set in cookie sheet; prick with fork 2" apart. Raise 1 hour.

Bake at 350° for 30 minutes or until brown.

Nut Filling:–

1–1/3 cups boiling water
3 cups sugar
2 pounds nuts
2 teaspoons oleo

Bring to a boil.

Poppy seed Filling:–

2 pounds poppy seed, ground
3 cups scalded milk
2 beaten eggs
3 cups sugar
4 tablespoons oleo

Bring to a boil.

To make 4 rolls of each filling, use only ½ of above ingredients.

NUT BREAD – Mrs. Michael Kessell

3 tablespoons shortening
2 cups sifted flour
¾ cup sugar
1 tablespoon baking powder
¼ teaspoon salt
1 cup chopped walnuts
2 eggs
1 cup milk
1 teaspoon vanilla

Mixing time–15 to 20 minutes; Baking time–50 to 55 minutes.

Start oven at 350° or moderate and grease a 9x5x3 loaf pan generously. Melt shortening and set aside to cool. Sift flour, sugar, baking powder and salt together; then mix chopped nuts in with flour mixture and set this aside too. Put eggs in a mixing bowl and beat till frothy. Stir in milk, cooled shortening and vanilla extract with a big spoon or spatula. Now stir in flour mixture until batter looks smooth–don't confuse any lumps of batter with bumpy nuts. Pour in greased pan and bake. Cool 10 minutes before removing.

THREE LAYER PASTRY – Mrs. Joseph Valansky

4 cups flour)
½ pound butter) rub as for pie crust

(1) add:–6 egg yolks

(2) add:– (1 ounce yeast (small cake)
dissolved (½ cup milk
(2 teaspoons sugar

Divide batter into 3 parts. Roll out each layer thin.

Layer #1–place on cookie sheet, spread apricot preserves, with nuts.

Layer #2–place over #1 and complete as #1.

Layer #3–place dough over #2. Set aside to raise for one hour.

Topping–6 egg whites, beaten stiff; add 6 tablespoons sugar

After cake has baked 25 minutes take out, spread on topping. Sprinkle with nuts and place back in oven (350°) for 15 to 20 more minutes.
(Use 2 jars preserves–1 for each layer; 1 pound chopped walnuts.)

APPLE DROPS – Mrs. John Madura

½ cup milk) scald
½ cup water)
1 family sized yeast
1 tablespoon sugar
1 tablespoon butter (melted)
¼ cup sugar
½ teaspoon salt

Mix together. Then add 2 eggs, 1 teaspoon vanilla, ½ teaspoon lemon extract, 2 cups flour. Let raise ½ hour or until double in bulk. Spread dough on board and roll out. Spread this with ¼ pound softened margarine. Fold over and set in refrigerator for ½ hour. Do this process 4 times till 1 pound of margarine is used up. (Each time use ¼ pound oleo.) Remove from refrigerator and roll to ½ inch thickness. Cut into squares and place in ungreased muffin tins. Fill with apples, ½ teaspoon brown sugar, dash cinnamon, ½ teaspoon granulated sugar. Bake 375° for about 20 minutes or until light brown. While still warm ice with glazed icing and sprinkle with nuts or cocoanut.

NUT ROLLS – Mrs. Robert Mentrek

½ pound butter
6 cups flour
1 pint sour cream
2 cakes yeast (dissolved in ¼ cup warm milk)
1 teaspoon salt
4 egg yolks

Mix butter with flour and salt. Add yeast mixture to sour cream and egg yolks. Knead like bread. Place in refrigerator over night. Roll out on sugar and flour on board and cut in 4 inch squares. Fill each square with ground nuts and roll. Bake at 400° until brown.

PATICA (Easy One) – Sue Zager

2 small cakes yeast, crumbled
½ pint sweet cream
4 tablespoons sugar
4 tablespoons butter, melted
2 egg yolks, beaten
pinch salt
3 cups flour

Add in order given. Mix well, cut in 3 or 4 pieces. Roll out and fill with desired filling. Let stand about 45 minutes. Bake at 350° for 35 to 40 minutes.

ANGEL FOOD STRUDEL – Pauline Golub

2 cups flour
¼ cup water
1 cup butter
3 egg yolks
2 tablespoons vinegar

Mix together by hand–flour and butter. Add beaten yolks and water. Add vinegar last. Divide into 7 balls. Refrigerate at least 3 or 4 hours, or overnight.

Filling:– ½ pound ground nuts
1½ cups white sugar
Mix together.

1 Angel Food mix (pink or white, prepared)
2 bottles maraschino cherries

Roll each ball on floured towel into 10" circle. Sprinkle with nut and sugar mixture. Make 16 dabs of Angel mix over all. Place ½ cherry on each dab. Roll dough with towel. Seal edges well. Bake 350°–30 minutes. After cooled, sprinkle with powdered sugar.

EASY STRUDEL – Anne Vilag

2 cups all purpose flour
½ pound margarine
3 egg yolks
2 tablespoons vinegar
¼ cup water

Cut margarine into flour as for pie crust. Add egg yolks, vinegar and water and mix well. Cover–refrigerate overnight. Divide dough into 3 parts and work with one at a time. Roll out on floured cloth 10x15.

Filling:– ½ pound chopped nuts
½ cup sugar
1–4 ounce bottle maraschino cherries
1 box angel food cake mix

Prepare cake mix according to directions on box. Mix nuts, sugar and some cherry juice to moisten a little. Sprinkle nuts on rolled out dough. Spoon angel cake mixture over it, put ½ cherry on each spoonful of mix. Roll up, guiding with the cloth grasped in each hand. Bake on ungreased pan, in 375° oven–45 minutes.

Makes 3 strudels. Serve sprinkled with powdered sugar. Bake remainder of angel food cake in sheet pan.

EASY STRUDEL – Mrs. Edward J. Yusko

2 cups all purpose flour
½ pound margarine
3 egg yolks
2 tablespoons vinegar
¼ cup water

Cut margarine into flour as for pie crust. Add egg yolks, vinegar and water and mix well. Cover and refrigerate overnight (or at least 3 hours.) Divide dough into 3 parts and work with one at a time. Roll out on floured cloth to fit 10½x15½" cookie sheet. Sprinkle each with one tablespoon flour, 3 tablespoons sugar, and ½ teaspoon cinnamon. Arrange 3 peeled and diced apples along edge of long side and roll up, guiding with the cloth grasped in each hand. Place on ungreased pan and bake in moderate oven (375°) for 45 minutes. Serve sprinkled with confectioner's sugar.
(Makes 3 strudels.)

COFFEE CAKE – Mrs. Eleanor Lucas

Beat: 3 egg whites stiff

Add:
3 egg yolks and beat
1 cup white sugar
½ teaspoon cinnamon
1 cup milk
2 cups flour
2 teaspoons baking powder
½ cup melted shortening or oil

Blend well. Put in greased oblong pan. Sprinkle brown sugar and cinnamon on top of batter. Bake 350° about ½ hour. Add butter after taking out of oven.

HUNGARIAN KEIFFELS – Mrs. John Klapach

4 cups sifted flour
½ teaspoon salt
3 tablespoons sugar
½ pound butter
(Mix above as for pie dough)

4 egg yolks – ¾ cup sour cream – 1 cake yeast

Crumble yeast in sour cream. Beat the egg yolks. Add cream, then mix with flour mixture. Knead ingredients to form a ball. Roll out in circles, fill with a nut filling. Bake 8 minutes in 350° oven, brush with egg yolk, and return to oven to bake 10 minutes more.

Nut Filling:– 2 pounds ground nuts
1 cup sugar
4 egg whites, beaten stiff
1 teaspoon vanilla

Mix together for filling for Keiffels. NOTE that other fillings such as prune, apricot, etc., can be used in place of nuts.

KIFFLES

8 cups flour
1 pound butter
1 pound oleo
pinch salt
6 eggs
6 teaspoons baking powder
3 tablespoons sugar
canned milk (part of small can)

Sift dry ingredients together, cut in shortening. Add eggs and only enough milk to moisten dough. Mix well together, separate into 8 pieces. Refrigerate at least 4 hours. Roll on powdered sugar. Cut in squares and fill with desired filling. Bake 375° about 20 minutes. This makes a large batch of kiffles.

DINNER ROLLS (Ice Box) – Mrs. George Yensick

1 cup warm water)
¾ cake yeast, large) Mix and let stand 15 minutes
1 teaspoon sugar)

1 stick butter or oleo)
½ cup sugar) Cream good

3 beaten eggs)
½ teaspoon salt) Add to creamed mixture, then add yeast mixture
4½ cups flour (about)

Knead well and let raise in warm place until it is doubled. Punch down; put in ice box, (at least overnight).

Roll out in circle and cut in pie shape pieces. Roll each piece, beginning at wide end, and shape into crescent. Place on greased cookie sheet, let raise 2 or 3 hours.

Bake at 375°, 12 to 15 minutes.

(I mix all mine with electric mixer and never knead it.)

KIFLI (Crescents) – Mrs. John Banas (Las Vegas)

3 cups sifted flour
½ pound butter or margarine
3 egg yolks, beaten
½ cup warm cream or milk
1 tablespoon sugar
1/8 teaspoon vanilla
1 yeast cake or 1 package dry yeast

Blend flour and butter thoroughly using a pastry blender if desired. Add egg yolks and yeast cake which has been dissolved in cream. Add sugar and vanilla. Chill dough if it is too soft to roll easily. Divide into 2 parts and roll each into a 12" circle or larger.

Cut into 16 or more pie-shaped pieces. Place a small amount of nut filling or lekvar on each wedge and beginning at the rounded edge, roll up. Place on greased baking sheet point underneath. Let stand for 20 minutes. Brush top of crescents with beaten egg. Bake at 350° for 15 to 18 minutes, or until light brown.

QUICK ROLLS – Helen Kudelko

1 cup sour cream
3 tablespoons butter
5 tablespoons sugar
½ teaspoon soda
½ teaspoon salt
2 eggs
1 cake yeast
3 cups flour or more

Boil sour cream until it bubbles. Take off heat, add butter and sugar. Cool, add salt, soda, eggs, and crumble yeast in 2 tablespoons warm water; then add to creamed mixture. Add flour to make light dough. Divide dough into 4 or 5 parts and roll out for your nut or poppyseed rolls. Bake at 350° for 40 or 45 minutes. After making your rolls let stand for about ½ hour before baking.

KOLACHY – Mrs. John Chovan

1 pound margarine
4 cups flour
1 pound cream cottage cheese

Cream margarine. Force cottage cheese through a strainer or mash to remove lumps. Blend into margarine thoroughly. Stir into sifted flour gradually. Shape into a ball. Chill 1 or 2 hours in refrigerator.

Filling:– 1 tablespoon flour
1 tablespoon butter
1–#2½ can crushed pineapple
¾ cup sugar
1 egg yolk

Cool until thick and cool.

Roll small portions of dough on a well sprinkled confectioners sugared board or cloth. Roll to 1/8 inch thickness. Cut in 3" squares. Fill centers with 1 teaspoon of filling and form into shape of pocket book. Bake at 375° or until light brown. Any filling such as jelly, fruit, butter, jam, date filling, poppy seed or nut fillings may be used.

"SWEDISH ROLLS" – Ann Ondich

1 cake yeast dissolved in – ¼ cup of lukewarm water
¾ cup scalded milk
1 tablespoon shortening
2 tablespoons sugar
1 teaspoon salt
1 egg
2½ cups flour

Scald milk, add shortening, sugar and salt, and cool to lukewarm. Beat egg and put into dissolved yeast. Put flour into yeast mixture and mix it enough to have absence of lumps. Chill dough for 1 hour, then take and spread ¼ pound butter on rolled out dough and fold into three folds. Cover and chill in the refrigerator for thirty minutes. Spread again (three times in all) then let stand in refrigerator for thirty to forty-five minutes. Roll out, cut in squares and roll as horns. Let rise for 1 hour or until double in bulk.

Bake at 400° for 10 to 15 minutes.

"Icing for Swedish Rolls"

2 tablespoons warm milk
1 tablespoon melted butter
1¼ cups sifted powdered sugar
½ teaspoon vanilla
chopped nuts on top

Ice while the Swedish Rolls are still warm.

WRITE EXTRA RECIPES HERE:–

WRITE EXTRA RECIPIES HERE:-

Cakes

POPPY SEED CAKE – Mrs. Anna Miller
Mrs. John Urdea
Pauline Golub

2 cups sugar
1½ cups oil
4 eggs
1 teaspoon vanilla
3 cups flour
1½ teaspoons baking soda
1 teaspoon salt
1 large can milk
½ cup solo poppy seed
1 cup ground nuts

Beat sugar, oil, eggs and vanilla together in mixing bowl. Then sift flour, soda and salt together. Then beat in milk, poppy seed and nuts together with the other ingredients. Bake in greased angel food pan for one hour and 10 minutes. Temperature 350°.

"CHEESE CAKE" – Mrs. Peter Kernisky

Put the bowl, the beaters, and a large can of milk in the refrigerator over night.

Dissolve 1 package lemon jello with 1 cup water – cool.

Make crust: 2 cups graham crackers – ¼ pound butter or oleo.

Pat in cake pan. After that have 8 ounce package Philadelphia cream cheese at room temperature. Cream well with 1 cup sugar and 1 teaspoon vanilla. Then stir the jello into the cream cheese. Whip the canned milk and add 2 tablespoons lemon juice. Fold cheese and jello combination into the whipped milk. Pour into shell. Sprinkle rolled crackers over top of cheese. Use 2 quart glass baking dish.

LIGHT FRUIT CAKE – L. G.

Prepare two 8½x4½x2½-inch loaf pans.
Bring to boil–
2 cups water

Add, and again bring to boiling–
½ pound (about 1½ cups) white raisins
3 ounces chopped dried apricots (about ½ cup, chopped)

Pour off water and drain fruit on absorbent paper. Set aside.

Sliver and set aside–
2 cups (about 11 ounces) toasted almonds

Place in a large bowl–
½ cup sifted flour

Chop and combine with flour–

9 ounces candied pineapple (about 1½ cups, chopped)
6 ounces red candied cherries (about 1 cup, chopped)
6 ounces green candied cherries (about 1 cup, chopped)
3 ounces candied citron (about ½ cup, chopped)
3 ounces candied orange peel (about ½ cup, chopped)
3 ounces candied lemon peel (about ½ cup, chopped)
3 ounces pitted dates (about ½ cup, chopped)
3 ounces dried figs (about ½ cup, chopped)

Add drained raisins, apricots, almonds and–

2 cups (6 ounces) finely chopped, moist, shredded cocoanut

Set aside.

Sift together and set aside–

1½ cups sifted flour
1½ teaspoons baking powder
1 teaspoon salt

Cream until butter is softened–

1 cup butter
1 teaspoon lemon juice

Add gradually, creaming until fluffy after each addition–

1 cup sugar

Add in thirds, beating thoroughly after each addition–

5 eggs, well beaten

Beat vigorously about 150 strokes. Blend in dry ingredients alternately with–

½ cup orange juice

Add dry ingredients in fourths, liquid in thirds to creamy mixture, beating only until smooth after each addition. Finally beat only when batter is smooth (do not overbeat). Pour batter over fruit and mix thoroughly.

Place a shallow pan containing 2 cups water on bottom rack of oven during baking time.

Turn batter into pans, spreading to the edges.
Bake at 275° F–2 to 2½ hours, or until cake tests done.

Cool cakes on cooling racks before removing from pans. Wrap tightly in waxed paper or aluminum foil and store in cool place to age for several weeks before serving. Once or twice a week, using a pastry brush, paint cake with rum and store again. Before serving brush glaze lightly over cakes.

For Glaze–Combine in a saucepan–

¼ cup white corn syrup
1 tablespoon orange juice
2 teaspoons water

Bring to boiling and boil for 1 minute.

After brushing glaze over cakes, sprinkle cake with–

finely ground, toasted almonds

Decorate with candied cherries and candied citron; brush these with glaze. When glaze is dry, slice cake and serve.
(About 6 pounds Fruitcake.)

"WHITE BUTTERMILK CAKE" – Pauline Golub

1 cup shortening
3 cups sugar
2 cups buttermilk
4 cups sifted cake flour or pastry flour
4 egg whites (beaten)
3 teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
1 teaspoon vanilla

Cream shortening and sugar. Add a little buttermilk and beat until fluffy. Sift all of the dry ingredients and add it to the rest of the buttermilk and vanilla. Fold in egg whites. Put in 3–9 inch pans and bake at 350° for 35 to 40 minutes.

"Icing for Buttermilk Cake"

Cook and cool–

1 cup milk - 1 teaspoon vanilla - 2 tablespoons flour

Put in mixer–

1/8 teaspoon salt - 1 cup shortening, half butter - 1 cup sugar

Cream until fluffy.

Add cooled mixture and whip until like whipped cream. Add–
1 can cocoanut between and on top of cake.

"QUICK COFFEE CAKE" – Ann Ondich

Batter–

1½ cups all purpose flour
2½ teaspoons baking powder
¼ teaspoon salt
½ cup milk
¾ cup sugar
¼ cup shortening (4 tablespoons)
1 egg

Sift flour, salt, baking powder, and sugar into a bowl. With pastry blender or 2 knives, cut in the shortening until mixture is

like coarse corn meal. Add egg that has been beaten with the milk and stir until the mixture is just mixed. Turn batter into pan (about 12x8x2 inch). Spread to corners with spatula. Sprinkle topping evenly over batter. Bake until golden brown. Serve warm.

Bake at 375° for 15 to 20 minutes.

"Topping"

3 tablespoons flour
½ teaspoon cinnamon
¼ cup sugar
2 tablespoons butter or margarine

Measure ingredients for the topping in a small bowl; blend with fork until the mixture is crumbly.

WACKY CAKE – Mrs. George Yensick

Sift into big bowl–

3 cups flour
2 cups sugar
2 teaspoons soda
1 teaspoon salt
6 tablespoons cocoa

Add– 10 tablespoons melted oleo
2 teaspoons vinegar
2 teaspoons vanilla
2 cups cold water

Mix well, but do not beat.

Bake at 350°–45 to 55 minutes in 9x13 greased pan.

(This cake can be mixed in the pan it is baked in. I use wooden spoon to mix.)

"RICH CHEESE CAKE" – Mrs. Peter Kernisky

Bake at 350° for 50 minutes, then at 450° for 10 minutes.
Makes 1 – 8 inch cake

1 – 8 inch crumb crust
4 packages (3 ounces) cream cheese
¾ cups sugar (for cake)
pinch of salt
2 eggs
½ teaspoon vanilla (for cake)

Topping– 1 cup dairy sour cream
2 tablespoons sugar
1 teaspoon vanilla

(1) Make and chill crumb crust.

(2) Let cheese soften in large bowl; beat in ¾ cup sugar and salt, until fluffy. Add eggs, one at a time, beating well after each addition; beat in ½ teaspoon vanilla. Pour into crumb crust.

(3) Bake in moderate oven, 350°, for 50 minutes or until firm in the middle. Remove from oven; let stand for 15 minutes; reset oven to very hot (450°).

(4) Combine sour cream, 2 tablespoons sugar, and 1 teaspoon vanilla in a small bowl; spread over top of cake; return to very hot oven; bake for 10 minutes or until the topping is set. Cool cake on a wire rack; chill completely.

"Crumb Crust"–

Combine 1½ cups graham cracker crumbs and 2 tablespoons sugar in a small bowl. Blend in ¼ cup melted butter. Press firmly over bottom and up sides.

BANANA CAKE – Mrs. Mary Mickel

½ cup butter
½ cup white sugar
2 eggs
1 cup mashed bananas
1½ cups flour
1 pinch salt
1 teaspoon baking powder
1 teaspoon baking soda
1 tablespoon vanilla
5 tablespoons buttermilk
½ cup chopped nuts

Cream butter, sugar and eggs together until light and creamy. Add mashed bananas. Then add flour, salt, baking powder, baking soda (sifted). Add vanilla and buttermilk and mix. Last add the nuts. Bake 350° for 30–35 minutes or until brown.

CHERRY CAKE – Sue Sulick

½ cup shortening
1¼ cups sugar
2 cups cake flour plus 6 tablespoons
½ cup walnuts
16 cherries
3 teaspoons baking powder
¼ teaspoon salt
¼ cup cherry juice
¾ cup milk

Cream sugar and shortening. Alternate flour mixture and milk. Fold in 4 egg whites. Bake 350°–35 to 40 minutes.

ONE EGG BANANA CAKE – Mrs. Mary Virostick

2 cups sifted cake flour
1¼ cups sugar
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
1/3 cup soft shortening, (such as Spry, Crisco, etc.)
½ cup buttermilk or sour milk
1 cup mashed ripe bananas
1 teaspoon vanilla
¼ cup unbeaten egg (1 large)

Heat oven to 350°. Sift dry ingredients into bowl. Add shortening, buttermilk, bananas, vanilla. Beat 2 minutes. Add egg and beat 2 more minutes. Bake 30–35 minutes. Cool. Ice as desired. Use two round layer pans 8"x1½".

EASY DELICIOUS RAISIN SPICE CAKE – Anna May Sidor

4 cups water — 2 cups raisins

Cook until 2 cups liquid remain.

Add to above mixture–

2 cups sugar — 1 cup shortening

Cool. Add–

2 eggs and beat well.

Measure, sift and add to above mixture–

4 cups flour — 1 teaspoon nutmeg
1 teaspoon soda — 1 teaspoon cloves
2 teaspoons baking powder — 1 teaspoon salt
2 teaspoons cinnamon

Mix well. Bake in greased 13x9x2 pan–350°, 30 to 40 minutes. When cool top with whipped frosting. This cake freezes well.

"MY INSPIRATION CAKE" – Mrs. John Tomko

Bake 350° for 35–40 minutes — Two 9-inch round layers

Sprinkle– 1 cup finely chopped pecans, walnuts, or other nuts evenly over bottoms of two 9-inch round layer pans, well greased and lightly floured on the bottoms.

Grate– 2 ounces sweet or semi-sweet chocolate; reserve.

Sift together–2¼ cups sifted all-purpose flour
4 teaspoons double-acting baking powder
1 teaspoon salt
1½ cups sugar –into mixing bowl.

Add– 2/3 cup shortening
1¼ cups milk
1 teaspoon vanilla

Beat for 1½ minutes. (With mixer, use a low speed.)

Add– 2/3 cup unbeaten egg whites. Beat for 1½ minutes.

Spoon: One-fourth of batter carefully into each nut-lined pan. Sprinkle with the grated chocolate. Spoon remaining batter into pans, spreading carefully.

Bake: In moderate oven (350°) 35 to 40 minutes. Cool in pans 10 to 15 minutes before turning out. Cool thoroughly and frost

layers, nut-side up, with chocolate frosting. Spread frosting between and on sides of layers, but frost only ½ inch around top edge of cake. Decorate with reserved white frosting, thinned with 1 to 2 teaspoons water.

Chocolate Frosting–

Combine 2 squares unsweetened chocolate, ½ cup sugar and ¼ cup water in saucepan. Cook over low heat, stirring constantly, until mixture is smooth and thickened. Remove from heat. Add 4 egg yolks, beat thoroughly. Cool.

Cream ½ cup butter and 1 teaspoon vanilla. Gradually add 2 cups sifted confectioners' sugar, creaming well. Reserve 1/3 cup of frosting to decorate cake. Blend chocolate mixture into remaining frosting.

GRAHAM CRACKER CAKE – Mrs. George Kerlick

50 crackers (rolled)
6 eggs (separated)
¾ cup shortening (butter or oleo)
1 cup ground walnuts
2 cups milk
2½ teaspoons baking powder
1 teaspoon vanilla
1 cup sugar

Cream butter and sugar. Add beaten yolks. Add crackers gradually with nuts, milk, and baking powder. Fold in beaten whites, add vanilla. Bake in two 9" pans (greased) for 1 hour at 325°. Spread coffee icing between layers or filling (5 graham crackers, 4 tablespoons walnuts, sugar to taste, vanilla, and enough milk to spread.

SOUR CREAM CAKE

2 cups sifted cake flour
2 teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
½ cup lard or shortening
1½ cups sugar
2 eggs, beaten
1 cup sour cream
1 teaspoon vanilla
3 egg whites

Line 2 9-inch cake pans with waxed paper. Sift together flour, baking powder, baking soda, and salt. Cream the shortening, add 1 cup sugar, and beat until light and fluffy. Add well-beaten egg yolks. Then add sour cream and flour alternately. Add vanilla and beat about 2 minutes. Beat egg whites until stiff but not dry, then beat in the ½ cup sugar. Fold egg whites into cake batter. Pour batter into greased pans and bake in moderate oven (350°) for 25 to 30 minutes. Top with Mocha icing.

Rich Mocha Icing–

¼ cup butter
2 cups confectioner's sugar
3 tablespoons cocoa
1/8 teaspoon cinnamon
3 tablespoons hot, strong coffee
½ teaspoon vanilla
1 egg yolk

Soften butter; add 1 cup sugar mixed with cocoa and cinnamon. Add hot coffee and vanilla. Mix well, then add remaining sugar and egg yolk. Beat until smooth.

LEMON CAKE – Mrs. George Kerlick

½ pound sweet butter
1 cup sugar
4 eggs
2 cups all purpose flour
2 teaspoons baking powder
3 tablespoons milk
rind and juice of 1 lemon

Cream butter and sugar. Add egg yolks. Sift flour and baking powder. Add to above mixture with 3 tablespoons milk. Mix and add juice and rind. Fold in stiffly beaten egg whites. Before baking sprinkle top with ground nuts and sugar (optional).

Bake in large loaf pan–350°–30 minutes. When cool cut with glass to form half moons.

FRESH APPLE NUT CAKE – Sue Sulick

3 cups sifted cake flour
1 teaspoon baking powder
1½ teaspoons salt
¾ cup vegetable oil
4 cups finely chopped apples
2 cups sugar
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla
2 eggs
1 cup finely chopped nuts

Sifted flour is sifted with baking powder, soda, salt and cinnamon into large bowl. Add oil, apples, and vanilla. Beat by hand until well blended.

Beat eggs until light yellow in color. Gradually add sugar, continue beating until light and fluffy. Fold egg mixture into apple mixture. Blend thoroughly. Stir in nuts. Pour into lightly greased 10 inch tube pan. Bake in pre-heated 350° oven 1 hour and 10 minutes or until done.

Serve warm or cold. Top with whipped cream, ice cream, egg nog sauce or hard sauce apples.

Hard Sauce Apples–

¼ cup butter - ¼ teaspoon vanilla - ¾ cup confectioners sugar

In electric mixer, beat butter until soft. Gradually add confectioners' sugar and vanilla. Form into apples, about 1 heaping teaspoon per apple. Poke slivers of green gumdrops in top for stems.

Refrigerate several hours, or until firm. Set on top of cake to serve.

CHOCOLATE CAKE – Mrs. John Cefrick

2/3 cup crisco
2 cups sugar
½ cup cocoa
2½ cups sifted flour
1 teaspoon soda in flour
1½ cups cold WATER
2 tablespoons vinegar
1 egg
1 teaspoon vanilla

Cream crisco, sugar, and cocoa. Add well beaten egg. Add flour and water alternately. Beat well. Add vinegar and vanilla. Bake at 375°–30 to 35 minutes.

PINEAPPLE LATTICE SHORTCAKE – Mrs. Pete Kernisky

4 cups sifted flour
1 cup shortening
¾ cup sugar
2 teaspoons soda
1 cup sour cream
2 teaspoons vanilla
¾ cup pecans
2 teaspoons salt
2 slightly beaten eggs, (reserve 1 tablespoon)

Pineapple Filling:–
½ cup packed brown sugar
¼ cup white sugar
3 tablespoons cornstarch
1 can crushed pineapple (1#14 ounces)

Sift flour with salt in mixing bowl. Cut in shortening until particles are fine. Combine eggs, sugar, sour cream, soda and vanilla. Add to flour mixture. Mix well. Knead on floured board 10 strokes. Refrigerate, prepare filling.

Press ¾ of dough into bottom and sides of pan (ungreased)–15x10 jelly roll pan or 2, 9-inch square pans. Spread with filling. Sprinkle with pecans. Roll out remaining dough on floured surface to 1/8" thickness. Cut into ½" strips. Criss-cross over filling to form lattice top. Seal strips to edge with fork. Brush with reserved egg. Bake at 350°–30 to 35 minutes.

Pineapple Filling–Combine brown and white sugar and cornstarch in saucepan. Stir in pineapple. Cook over medium heat, stirring constantly until thick. Remove from heat. Cool thoroughly.

LEMON JELLO CAKE – Mrs. Kenneth Yonkers

1 package lemon cake mix
1 package lemon jello
½ cup oil
¾ cup milk
5 eggs
1 teaspoon vanilla or lemon extract

METHOD: Beat eggs until frothy. Add milk and oil. Mix jello with dry ingredients and add to the egg mixture. Bake in greased angel food pan or loaf pan at 350° for 40 minutes.

"PRUNE CAKE" – Ann Sorrells

1 cup butter
6 eggs
2 cups sugar
pinch of salt
4 cups flour
3 teaspoons cloves
6 teaspoons milk
6 tablespoons hot water } mix
2 teaspoons baking soda } together
2 cups prunes
2 cups nuts

Pour into cake pan, oiled and lined with brown paper. Bake for 1 hour at 350°.

Use enough water to cover prunes when cooking. Use liquid in cake. Should be baked in angel food pan.

CHOCOLATE CHIP COFFEE CAKE – Sue Sulick

¾ cup milk
1 stick margarine
1/3 cup sugar
1 teaspoon salt
2 packages active dry yeast
¼ cup very warm water
2 eggs, beaten
3½ cups sifted flour
½ cup semi-sweet chocolate morsels

Scald milk; stir in margarine, sugar, and salt. Cool to lukewarm. Sprinkle yeast into very warm water in large bowl of mixer. Stir to dissolve. Add milk mixture, eggs, and 2½ cups flour. Beat at medium speed until smooth (15 seconds). With spoon, blend in 1 cup flour and morsels. Turn into well greased 10-inch angel cake pan. Sprinkle with topping (below). Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in a hot oven–400°–for 35 minutes.

Turn out of pan immediately; let cool on wire rack.

Topping–

Rub together with fingers, until crumbly–½ cup sifted flour, 1/3 cup sugar, ½ cup chopped nuts, ½ cup semi-sweet chocolate morsels, ¼ cup (½ stick) margarine, 1½ teaspoons cinnamon.

BANANA NUT CAKE – Mrs. Pete Kernisky

2½ cups sifted flour
1¼ teaspoon baking powder
1¼ teaspoon baking soda
1 teaspoon salt
2 large eggs
2/3 cup shortening
1 2/3 cups sugar
2/3 cups buttermilk
1¼ cups bananas (3 large) mashed
2/3 cup nuts

Sift dry ingredients together; cream shortening and sugar; add eggs, cream well. Add 1/3 cup buttermilk, beat well; add bananas, cream well. Add dry ingredients alternately with 1/3 cup buttermilk. Fold in 2/3 cup nuts. Bake at 350° for 40 minutes; use 12x9x2 inch pan.

Icing–

Cook 1 package vanilla pudding with 1 cup of milk, cool; keep mixing until cool. Cream 1 stick of butter (¼ pound) and ½ cup crisco, with 1 cup sugar; beat well until sugar is dissolved. Add cooled pudding and vanilla, cream well.

"BOILED FRUIT CAKE" – Mrs. Matt Wansack

2 cups raisins (1 box)
2 cups water
½ cup oil
4 cups flour
1 tablespoon baking soda
2 teaspoons cinnamon
1 cup water
nuts or cocoanut are optional

Combine raisins with water and boil for about 10 to 15 minutes, then remove from the heat and cool. Add oil and sugar, then add sifted dry ingredients alternately with one cup of water. Bake in moderate oven for one hour.

STRAWBERRY SHORTCAKE – Mrs. George Kerlick

½ pound butter
2 cups cake flour
2 teaspoons baking powder
6 eggs
1½ cups sugar
1 teaspoon vanilla

Cream butter. Add sifted flour and baking powder. Beat egg yolks and whites together. Add sugar and vanilla. Beat till thick and add to above mixture. Bake at 350°–30 minutes in 9x13x1½" pan.

Serve with sweetened berries and whipped cream.

(This is a very good basic cake.)

LAZY DAISY CAKE – Mrs. John Sember

4 whole eggs (beat well)
2 cups sugar
2 cups flour
2 teaspoons baking powder
½ teaspoon salt
1 cup hot milk
2 tablespoons butter, melted in hot milk
1 teaspoon vanilla

Beat eggs and mix sugar in gradually and beat well. Add flour with baking powder and salt in it. Last add hot milk (with melted butter) little at a time and beat well after each addition. Add vanilla. Bake 350°–375° for 35 to 40 minutes.

Bake in 9x13" aluminum pan.

ICING –

10 tablespoons brown sugar
4 tablespoons cream or milk
1 cup cocoanut or ½ cup chopped nuts
6 tablespoons melted butter

Cool cake, then put on icing; place under broiler for 5 minutes and watch until it is nice and brown.

RED DEVILS FOOD CAKE – Mrs. George Yensick

½ cup shortening
1 cup sugar
1 teaspoon vanilla

2½ cups sifted cake flour

3 egg whites
¾ cup sugar

1/3 cup cold water
½ cup cocoa
1 teaspoon salt

1 cup cold water

1½ teaspoons soda
1/3 cup cold water

Stir shortening to soften, gradually add 1 cup sugar, creaming until light and fluffy; add salt and vanilla. Combine 1/3 cup cold water and cocoa, beat into creamed mixture.

Add flour to creamed mixture alternately with 1 cup cold water, beating well after each addition.

Beat egg whites till soft peaks form; gradually add ¾ cup sugar, beating well till stiff peaks form.

Fold meringue into batter; start here to use spoon.

Mix soda and 1/3 cup cold water, stir into batter and mix well.

Bake at 350° using 2–9x1½ greased pans, or 1 large 9x13 pan.

(Takes time, but is worth it.)

OATMEAL CAKE – Mrs. K. Yonkers

1 cup oatmeal 1¼ cups hot water 1 teaspoon soda

Combine water, oatmeal and soda. Let stand 20 minutes.

1 stick margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon cinnamon
1 teaspoon vanilla
1 1/3 cups flour
1 teaspoon salt

Cream shortening, sugar, add eggs, beat well. Add oatmeal, vanilla. Add flour, cinnamon and salt that has been sifted together. Bake 375° for 30–35 minutes. When cake is baked, spread on topping and put under broiler for about 2 minutes.

TOPPING–

1 stick margarine
1 cup cocoanut
1 cup brown sugar
½ cup chopped nuts
¼ cup milk

Heat on low flame until margarine is melted.

"HONEY CAKE – Anna Sorrells

1 pound honey
1 cup sugar
3 eggs
2 cups coffee
4 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon ginger
2 teaspoons nutmeg
½ teaspoon cloves
4 cups all purpose flour
¼ pound raisins
2 ounces almonds–cut lengthwise

Beat eggs until light. Add sugar and beat until thick. Beat in the honey and add all the dry ingredients alternately with the coffee. Add the raisins, and pour into an oiled or greased large pan. Sprinkle with almonds and bake in a moderate oven for about ½ or ¾ of an hour. This makes about three pounds of cake.

WALNUT HONEY LOAF – Sue Sulick

Combine–

1 cup honey 1 cup milk ½ cup sugar

in 3 quart saucepan. Heat over medium heat, stirring constantly, just until sugar is dissolved. (Mixture will be lukewarm.) Cool.

Sift together–

2½ cups sifted flour 1 teaspoon soda 1 teaspoon salt

Add the dry ingredients,

½ cup nuts, chopped ¼ cup butter 2 unbeaten egg yolks or 1 egg

to the honey-milk mixture.

Beat 2 minutes. (With electric mixer use lowest speed)

Turn into 9x5x3 inch pan, well greased on the bottom.

Bake in slow oven–325°–1¼ to 1½ hours. Cool before slicing.

TORTA – Mrs. Mary Mickel

12 eggs
12 tablespoons sugar
1 teaspoon vanilla
12 tablespoons flour
1 teaspoon baking powder
1 pinch salt

Separate eggs and beat yolks, sugar together until very light and fluffy. Add vanilla. Sift flour, baking powder, salt and add to creamed mixture. Beat egg whites and fold into creamed mixture lightly. Flour and grease 3 layer pans and put mixture in pans. Bake 350° for 30–35 minutes or until brown.

FILLING and FROSTING–

1 cup milk
3 tablespoons flour (heaping)
¼ pound butter
1 teaspoon vanilla
2–3 tablespoons sugar
1 cup ground nuts

Put ½ cup milk on stove to boil, the other half mix with flour, add to boiling milk and cook until thick. Let cool, add butter, vavilla, and sugar and beat. Spread on cake and between layers. Sprinkle with ground nuts mixed with sugar.

GERMAN SWEET CHOCOLATE CAKE – Mrs. Edward S. Thomas

1 package Bakers German sweet chocolate
½ cup boiling water
1 cup butter, or margarine, or other shortening
2 cups sugar
4 egg yolks, unbeaten
1 teaspoon vanilla
2½ cups sifted cake flour
1 teaspoon baking soda
½ teaspoon salt
1 cup buttermilk
4 egg whites, stiffly beaten

Melt chocolate in ½ cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and chocolate; mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk to chocolate mixture, beating after each addition until batter is smooth. F dd in stiffly beaten egg whites. Pour batter into three 8 or 9 inch layer pans, lined on bottom with paper.

Bake 350° for 30 to 40 minutes. Cool. Frost top and between layers with Cocoanut-Pecan Frosting.

COCOANUT-PECAN FILLING and FROSTING–

1 cup evaporated milk
1 cup sugar
3 egg yolks
¼ pound butter or margarine
1 teaspoon vanilla
1 1/3 cups Bakers Angel Flake cocoanut
1 cup chopped pecans

Combine milk, sugar, egg yolks, butter or margarine and vanilla in a saucepan. Cook over medium heat, stirring constantly until mixture thickens, about 12 minutes. Remove from heat. Add cocoanut and pecans. Beat until cool and of spreading consistency. Makes enough frosting to cover tops of three 8 or 9 inch layers, about 2½ cups.

STRAWBERRY CAKE – Mrs. Michael Polochak

3 cups flour
½ pound butter
3 teaspoons sugar
1 teaspoon baking powder
1 tablespoon lemon rind
1 tablespoon lemon juice
4 egg yolks, beaten

Mix the above like pie crust and roll out between wax paper and spread on cookie sheet.

Spread with strawberry jam and top with meringue made of 4 egg whites beaten until stiff; then add ½ pound powdered sugar, 1 teaspoon vanilla and ½ pound ground nuts.

Bake 30 minutes at 350°.

RICH CHEESE CAKE – Mrs. Pete Kernisky

1–8 inch crumb crust
4–packages (3 ounces) cream cheese
¾ cups sugar (for cake)
pinch of salt
2 eggs
½ teaspoon vanilla (for cake)

1 cup dairy sour cream
2 tablespoons sugar (for topping)
1 teaspoon vanilla (for topping)

Make and chill crumb crust, let cheese soften in large bowl; beat in ¾ cup sugar and salt, until fluffy. Add eggs, one at a time, beating well after each addition. Beat in ½ teaspoon vanilla, pour into crumb crust. Bake in moderate oven (350°) 50 minutes or until firm in crust's center. Remove from oven, let stand 15 minutes. Reset oven to very hot (450°), combine sour cream, 2 tablespoons sugar and 1 teaspoon vanilla in small bowl. Spread over top of cake, return to 450° oven; bake 10 minutes or until topping is set, cool cake on wire rack, chill completely.

CRUMB CRUST–Combine 1½ cups graham cracker crumbs and 2 tablespoons sugar in small bowl; blend in ¼ cup (½ stick) melted butter; press firmly over bottom and sides of pan.

HUNGARIAN NUT TORTE

Beat 7 egg whites very stiff–set aside
Beat 7 yolks well–
Add 1 cup sugar–beat till fluffy
Add 6 tablespoons cold water
1 teaspoon vanilla–mix and add
1½ cups sifted all purpose flour
2 teaspoons baking powder
½ cup nuts (ground fine)

Fold yolk mixture into beaten egg whites.
Use 10-inch angel food pan (greased). Bake at 375°–75 minutes.

OLD FASHIONED COFFEE CAKE – Mrs. John Bilak

¾ cup shortening
¼ cup sugar
4 eggs
1½ teaspoons vanilla
3 cups flour
1½ teaspoons baking powder
1½ teaspoons baking soda
1½ cups sour cream

NUT MIXTURE–
6 tablespoons soft butter
1 cup brown sugar
2 teaspoons cinnamon
1 cup chopped nuts

Cream shortening, sugar and vanilla. Add eggs one at a time, beating well after each addition. Sift dry ingredients, add to cream-

ed mixture, alternating with the sour cream. Blend well.

Spread half of batter in 10 inch tube pan or 10x10 inch loaf pan, that has been well greased. Sprinkle one half of nut mixture evenly over batter in pan.

Cover with remaining batter, sprinkle remaining nut mixture on top. Bake 350° about 50 minutes.

JEWISH COFFEE CAKE – Mrs. William Sulick

½ pound butter
2 cups sugar

Cream well together and then add the following:

1 pint sour cream
4 eggs—one at a time
4 teaspoons baking powder
2 teaspoons vanilla extract
4 cups flour
2 teaspoons baking soda

TOPPING:—

1 cup ground nuts (walnuts)
4 teaspoons cinnamon
1 cup sugar

Mix these ingredients together well. Reserve a little of this to sprinkle on top of cake.

Reserve about ¼ of batter to mix with the topping mix above to make a filling for the cake.

Pour a part of the batter to fill bottom of pan, (angel food or large square pan,) pour over this the filling, then pour the rest of batter over this, and then sprinkle over the cake with the dry topping mix.

Bake in 350° oven for 1 hour.

No icing needed, as this is a rich cake.

PARTY BREAD – Mrs. Edward S. Thomas

2 cups sifted all purpose flour
4 teaspoons baking powder
1 teaspoon salt
2/3 cup sugar
½ cup pitted finely-cut dates
½ cup broken walnut meats
1 package glazed semi-sweet chocolate pieces, 6 ounces
1 cup strong coffee
1/8 teaspoon baking soda
1 egg, well beaten
2 tablespoons vegetable oil

Mix and sift flour, baking powder, salt and sugar. Stir in walnut meats, dates, and chocolate pieces. Combine last 4 ingredients. Add all at once to flour mixture. Stir only enough to dampen dry ingredients. Spoon into greased loaf pan, 8x5x3 inches. Let stand 20 minutes. Bake at 375° for 1 hour.

QUEEN ELIZABETH II CAKE – Margaret Harmody

Pour 1 cup boiling water over 1 cup chopped dates. Add 1 teaspoon soda and let stand while the following is mixed.

Sift together:–

1½ cups flour 1 teaspoon baking powder 1/3 teaspoon salt

Cream together:–

1 cup sugar 1 cup butter 1 beaten egg

Add to other mixture. Add cooled dates, 1/3 cup chopped nuts
1 teaspoon vanilla

Bake in pan (8x12) 350° for 35 minutes. Cool then put on icing.

ICING –

8 tablespoons brown sugar 4 tablespoons cream
2 tablespoons butter

Boil 3 minutes and spread over cake. Sprinkle with nuts; add cocoanut if desired. NOTE: This is the only cake the Queen makes for herself. She goes into her kitchen and stirs this up.

MARASCHINO CHERRY NUT BREAD

4 tablespoons soft butter
1 cup brown sugar
2 cups all purpose flour
1½ teaspoons baking powder
1 teaspoon soda
½ cup chopped nuts
1 egg, beaten
¾ cup buttermilk
¼ cup cherry juice
½ cup chopped cherries

Blend butter and sugar. Add flour, baking powder, soda and egg. Mix in remaining ingredients. Bake 325°–50 to 60 minutes. Use long bread pan.

HARD TIME SPICE CAKE – Mrs. John Kozusko

4 cups flour
1 cup vegetable shortening
1 pound brown sugar
1 pint sour milk
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
2 teaspoons baking soda
1 teaspoon salt
1 cup nut meats, chopped (optional)

METHOD: Mix flour, shortening and salt into sugar as you would for pie crust. Reserve 1 cup of this mixture for use on top of cake,

later. Add spices to the remainder. Put BAKING SODA in SOUR MILK and add to the above. Grease a 13x9½x2 inch oblong pan and pour in the batter. Spread the cup of dry mixture over top and bake at 375° for 45 minutes.

NOTE: If NUT MEATS are used, be sure and coat them with flour. Then before you add the batter to the greased pan, spread the chopped NUT MEATS on the bottom of pan.

NOTE: To sour fresh milk, add vinegar to the milk until it curdles.

PINEAPPLE SKILLET CAKE – Mrs. John Klapach

4 tablespoons shortening
1 can sliced pineapple
1 cup brown sugar

Heat sugar and shortening together in heavy skillet until sugar is melted. Cool.

Arrange pineapple rings over caramel mixture in skillet.

Batter:–

4 eggs
2 tablespoons water
½ teaspoon vanilla
½ teaspoon salt
1 cup sugar
1 cup flour
1 teaspoon baking powder

Beat egg yolks light and frothy, beat in sugar gradually, add water alternately with sifted dry ingredients. Fold in egg whites. Pour batter over pineapple. Bake at 350° for 40 minutes. While hot–turn out, upside down on serving plate. Decorate with cherries and whipped cream.

GRAPEFRUIT CAKE – Mrs. Erlewein

1½ cups sugar
1 tablespoon finely grated grapefruit rind
½ teaspoon finely grated lemon rind
¾ cup butter
3½ teaspoons baking powder
½ cup grapefruit juice with ½ cup water
3 eggs
¾ teaspoon salt
3 cups cake flour
¼ teaspoon baking soda

Cream sugar, butter and rinds until light and fluffy. Add eggs one at a time. Beat after each addition. Sift dry ingredients, divide into 4 parts. Add one of the parts to creamed mixture along with 1/3 of liquid and mix enough to blend. Repeat twice; mix lightly.

Finally mix in last ¼ dry ingredients. Place batter into 2 greased 9 inch pans and bake at 375° for 30 minutes. Let cool 10 minutes.

Frost with Fluffy Grapefruit Frosting.

FLUFFY GRAPEFRUIT CHEESE FROSTING – Mrs. Erlewein

3–3 ounce package cream cheese
1 tablespoon softened butter
4 teaspoons finely grated grapefruit rind
1 teaspoon finely grated lemon rind
¼ teaspoon vanilla
6 cups confectioners sugar

Cream cheese, butter, rinds and vanilla until fluffy. Beat in sugar a little at a time, until fluffy and a good spreading consistency. Garnish with grapefruit and orange sections.

OATMEAL CAKE – Mrs. George Wansack

Combine 1 cup oats and 1½ cups boiling water. Heat to boiling but don't cook. Let stand for 20 minutes.

Cream well–

1 cup brown sugar
1 cup granular sugar
½ cup soft shortening
1 teaspoon vanilla
2 eggs, whole

Sift in–

1½ cups flour
1 teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon

After whipping these ingredients, add oats and water combination, raisins and nuts and stir. Bake at 350° for 45 minutes or 1 hour. Use ½ cup raisins, and ½ cup nuts.

COTTAGE CHEESE CAKE – Mrs. Michael Sember

3 eggs
1/3 cup sugar
1/8 teaspoon cinnamon
dash of salt
1/8 teaspoon cinnamon
12 ounces creamed cottage cheese

Add first five ingredients to the cottage cheese and beat well with electric mixer. Mixture will be almost smooth. Pour mixture into graham cracker crust lined 9" pie pan and bake at 350° for 30 minutes. Remove from oven and increase oven heat to 475°.

Mix together: ½ pint sour cream
6 tablespoons sugar
6 drops almond extract

Pour over cheese cake and return to oven 5 minutes longer.

GRAHAM CRACKER CRUST:

12 crackers, crumbed fine
¼ cup melted butter
3 tablespoons sugar

Mix together and press into pie pan.

APPLE KNOBBY CAKE – Mrs. Edward S. Thomas

1 cup sugar
2 tablespoons butter
1 egg
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon vanilla
3 cups apples, diced
1 cup flour with 1 teaspoon soda
½ cup nuts, chopped

Cream sugar and butter. Add remaining ingredients. Bake 350° for 30 to 35 minutes.

BLITZ TORTE – Mrs. John Klapach

1 cup sifted cake flour
¼ teaspoon salt
1½ cups plus 1 tablespoon sugar
3 tablespoons milk
½ cup thinly sliced filberts
¾ cup or 1 cup heavy cream (whipped and sweetened to taste and flavored with vanilla)
1 teaspoon double-acting baking powder
½ cup butter
4 eggs (separated)
½ teaspoon cream of tartar
½ teaspoon cinnamon
½ cup finely chopped filberts

METHOD: Sift together the flour, baking powder and salt. Cream butter, add ½ cup sugar. Add egg yolks one at a time, beating for 3 or 4 minutes after each addition. Stir in the sifted dry ingredients, alternately with the milk, until smooth. Turn into prepared pans, spreading slightly high in center. Beat egg whites and cream of tartar until they hold a soft peak. Gradually beat in 1 cup sugar until meringue is very glossy and stiff. Spread meringue over batter in both pans. Mix 1 tablespoon sugar, sliced filberts and cinnamon; sprinkle over meringue.

Bake in slow oven (325°) on lowest rack 40 minutes or until cake tester inserted in center comes out clean. Cool in pans, then remove. Turn one layer onto a cake plate with meringue either at bottom (classic method) or at top. Spread with finely chopped fil-

berts; add remaining layer, meringue side up. Torte may be chilled about 1 hour but not so long as to make nuts soggy. Makes 8 to 12 servings. If meringue is cracked when torte is removed from oven, don't worry; it will sink back into place.

TO PREPARE PANS: If they are available, use two loose bottom 8-inch layer-cake pans; butter and dust with flour. Or use two regular 8-inch pans; grease, line bottoms with waxed paper; grease paper.

TO PREPARE FILBERTS: For the meringue tops, place filberts in a shallow pan in a slow oven (275°) oven for 20 minutes, stirring a few times; rub off as much of the skins as possible (nutmeats will be pale) and slice. For the chopped filberts for the cream filling, place filberts in a shallow pan in a hot (425°) oven about 10 minutes; rub off as much of the skins as possible (nutmeats will be browned) and chop fine.

CREAM CHEESE CAKE – Mrs. Michael Sember

Line 2–9" square pans with Graham Cracker Crust.

24 ounces cream cheese
5 eggs
1 teaspoon vanilla
1 cup sugar

Have cheese at room temperature. Beat 1 egg at a time into cheese. Add vanilla and sugar. Bake at 350° 40 minutes. Remove from oven. Prepare topping, pour over cake. Increase oven heat to 475° and bake 5 minutes longer.

TOPPING–

1 pint sour cream 4 tablespoons sugar 1 teaspoon vanilla

Mix well and pour over cheese cake.

AUSTRIAN WALNUT COFFEE CAKE – Mrs. Michael Sember

¾ cup sweet butter
1¼ cups sugar
3 eggs, separated
3 teaspoons baking powder
1¾ cups flour, sifted
½ cup black coffee
2 cups finely ground walnuts

Cream butter, sugar and egg yolks well. Add nuts, sifted flour and baking powder, pouring coffee in gradually. Beat egg whites until stiff and blend in slowly. Grease and flour 2–8" pans. Pour

batter into pans and bake at 350°–35 to 40 minutes. Frost with Cream Frosting.

CREAM FROSTING–

½ cup sugar–either powder or granulated
¾ cup sweet butter
3 to 4 tablespoons black coffee
1½ cups finely ground walnuts

Cream butter and sugar well. Add walnuts and mix in the coffee. Frost thoroughly cooled cake.

ITALIAN SPONGE CAKE – Mrs. Michael Sember

Set out 9" tube pan.

Combine and beat 3 to 4 minutes with an electric mixer on medium high speed–

5 egg yolks
½ cup sugar
2 tablespoons lemon juice
1 teaspoon grated lemon peel
1 teaspoon vanilla extract

Set aside.

Beat until frothy–

5 egg whites
½ teaspoon salt

Add gradually, beating well after each addition–

½ cup sugar

Beat until rounded peaks are formed. Gently fold egg yolk mixture into beaten egg whites. Fold in, sifting in about one-fourth at a time– 1 cup sifted cake flour

Turn batter into pan.

Bake at 325° F 60 to 65 minutes in tube pan, or until cake springs back when touched lightly. Invert and leave hanging in pan until cold.

Cool cake completely before frosting.

SELF-ICED MAGIC CAKE – Mrs. Michael Sember

2 squares unsweetened chocolate
1 1/3 cups Eagle Brand condensed milk (one can)
1½ cups sifted cake flour
¼ teaspoon salt
2 teaspoons baking powder
6 tablespoons butter
1 cup sugar
2 eggs, well beaten
½ teaspoon vanilla
½ cup milk

Melt chocolate, add Eagle Brand Milk and mix well. Line one 9-inch or two-inch square, well greased pans with waxed paper. Grease paper. Pour chocolate mixture into bottom of pan. Let cool.

Meanwhile, cream butter, add sugar and cream together until light and fluffy. Add beaten eggs and vanilla, beat well. Add flour alternately with milk, beating after each addition until well blended. Pour cake batter over cooled chocolate mixture carefully. Bake in preheated 350° oven for 35 minutes.

ORANGE KISS ME CAKE – Mrs. Mary Mickel

Grind– 1 large orange, pulp and rind, (reserve juice for topping)
1 cup raisins
1/3 cup walnuts

Sift– 2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup sugar

Add– ½ cup shortening
¾ cup milk

Beat for two minutes until batter is well blended.

Add– 2 unbeaten eggs
¼ cup milk

Beat. Then fold in orange raisin mixture. Pour into well-greased and lightly floured 13x9x2" or 12x8x2" pan. Bake at 350°–40 to 50 minutes.

TOPPING–

Combine– 1/3 cup sugar
¼ cup chopped nuts
1 teaspoon cinnamon

Sprinkle over cake. Drip 1/3 cup orange juice over warm cake.

SOUR CREAM COFFEE CAKE – Mrs. Mary Mickel

Cream together–
1 cup sugar
1 cube butter or oleo

Add–
2 small eggs or 1 large egg
1 teaspoon vanilla

Mix and blend.

Add–
1 cup cake flour
½ cup cake flour
1 teaspoon baking powder
1 teaspoon baking soda
½ pint sour cream

Blend.

Pour half of the mixture in greased 9x10" pan. Spread ½ of topping over this mixture. Add rest of dough then rest of topping. Bake at 375° F for 25 minutes.

Topping–

Mix together until crumbly–

½ cube butter
3 tablespoons flour
¾ cup brown sugar
¼ teaspoon salt
1 cup nuts

CHOCOLATE CAKE – Mrs. Eleanor Lucas

Cream–

1 cup sugar
½ cup butter or oleo
2 eggs, separate and add yolks to butter and sugar
1 cup lukewarm water
1½ cups flour
2 teaspoons baking powder
1 teaspoon baking soda
2 squares chocolate

Add baking powder and soda to flour and alternate with water into the butter, sugar and egg mixture. Melt chocolate and add after all the flour and water has been added. Fold in stiffly beaten whites. Bake in moderate oven 350°–25 to 30 minutes.

SPICE CAKE – Mrs. Joseph Valansky

½ cup butter or lard
1½ cups sugar
2 eggs
2½ cups flour
½ cup raisins & nuts may be added.
1 teaspoon cinnamon
1 teaspoon cloves
1 cup sour milk
1 teaspoon baking soda

ORANGE CAKE – Mrs. Joseph Valansky

Mix–

1½ cups sugar
1 cup shortening
2 eggs
1½ cups sour milk
1½ teaspoons baking soda in sour milk

Sift–

3 cups flour
pinch of salt
1 teaspoon baking powder

Grind–

1 whole orange
1 cup walnuts
1 cup raisins

Mix altogether and bake 45 minutes.
Ice with your favorite icing.

BANANA CAKE – Mrs. Joseph Valansky

½ cup butter
1½ cups sugar
2 eggs
1 cup mashed bananas
1 teaspoon lemon extract
2 cups cake flour
1 teaspoon baking soda
½ teaspoon salt
½ cup sour milk

POUND CAKE – Mrs. Joseph Valansky

2 cups sugar
1 cup crisco
4 eggs
1 tablespoon vanilla
3 cups flour
½ teaspoon baking soda
½ teaspoon baking powder
¾ teaspoon salt
1 cup buttermilk

Bake 1 hour.

DATE CAKE – Mrs. Mary Virostick

1 pound dates
1 cup raisins
(may be omitted)
1 teaspoon baking soda
1 cup boiling water
1½ cups sugar
½ cup butter or oleo
2 cups flour
2 eggs
1 cup nuts

Put dates, raisins, butter and sugar in bowl. Dissolve soda in boiling water and pour over fruit. Let cool. Add flour and the eggs. Add nuts last.

Bake at 250–300° for 1 hour. Use tube pan–1 large or 2 small.

WALNUT ROLL – Mrs. Mary Rimko

6 egg yolks, beaten
½ cup sugar
1 cup ground nuts
6 egg whites (stiffly beaten)
1 pint heavy cream
1 small can (¾ cup) chocolate syrup

Beat sugar into egg yolks. Fold in nuts and egg whites. Spread evenly in 10x15 inch pan which has been greased, lined with foil and greased again. Bake at 450° F for 20 minutes or until done.

Turn out on floured towel. Peel off foil immediately.

While still hot roll lengthwise in towel—cool.

Store in refrigerator until ready to fill and frost. Beat cream until stiff. Gently fold in syrup. Use half for filling, other half to frost.

NOTE—For variation use 1 pound frozen strawberries thawed and drained instead of chocolate syrup.

ONE BOWL JELLY ROLL - Irene Vasil

1 cup sifted all purpose flour
1 teaspoon baking powder
½ teaspoon salt
3 eggs
1 cup sugar
1 teaspoon vanilla
1/3 cup hot water
2 tablespoons powdered sugar

Sift together flour, baking powder and salt. Break eggs in large bowl. Beat at high speed until lemon colored. Gradually add sugar a tablespoon at a time, beating constantly. Add vanilla. Reduce speed to slow. Add dry ingredients to egg mixture. Beat only until blended. Add hot water all at once and beat to a smooth batter. Spread evenly in greased wax paper lined, 15x10 jelly roll pan.

Bake in moderate oven (375°) for 12 to 14 minutes.

Loosen carefully from sides of pan with spatula. Sift powdered sugar over cake, cover with a towel, and turn out immediately. Remove wax paper. Beginning at narrow end, roll cake and towel together. Cool on rack. Unroll and fill. Reroll and sprinkle with powdered sugar.

Filling—

Beat 1 package (3 ounces) cream cheese with 2 tablespoons milk until smooth and fluffy. Spread over cooled jelly roll.

Blueberry Filling—

In saucepan combine ½ cup sugar, 3 tablespoons cornstarch and ¼ teaspoon salt. Blend in juice drained from 1 can (14 ounces) blueberries. Cook over medium heat until thick, stirring constantly. Remove from heat. Add 1 tablespoon butter and 1 tablespoon lemon juice. Fold in well drained berries. Cool.

TORTE – Mary Simko

1.–Chop– 8 walnuts
2.–Melt and set aside to cool– 4 squares unsweetened chocolate
3.–Cream until very light– 1 cup unsalted butter and
1 teaspoon vanilla; set aside
4.–Mix in a saucepan– 1 cup sugar and
¼ cup water

Bring to a boil and cook sauce to thread stage; set aside.

5.–Beat–6 egg yolks until thick and lemon colored.

Beating constantly with beater pour hot syrup gradually into egg yolks. Continue beating until very thick (like butter). Then beat egg mixture–about 2 tablespoons at a time–into butter mixture. Blend well and add chocolate and nuts.

6.–Set frosting in refrigerator to cool.

FOR TORTE–

Line 6–eight inch pans; grease bottom of pans only.

1.–Measure and set aside–1 cup sifted flour
2.–In a large bowl beat until thick–6 egg yolks and
¼ cup sugar; set aside
3.–Beat 6 egg whites until frothy, gradually add ¼ cup sugar; beat well after each addition.
4.–Beat egg whites well. Then gradually add egg yolk mixture over beaten egg whites.
5.–Divide sifted flour into 4 portions. Sift one portion at a time over egg mixture and gently fold. Spoon equal amounts of batter into cake pans and spread ¼ inch thick.
6.–Bake at 350° for about 15 minutes.
7.–Beat chilled frosting until fluffy. Spread an inch thick on each layer.

GRAHAM CRACKER NUT CAKE – Mary Simko

6 egg yolks (beat until light in color)
½ pound sweet butter
1½ cups sugar
2 cups milk
1 pound or 50 graham crackers (ground fine)
1 cup walnuts, ground fine
1 teaspoon vanilla
2 teaspoons baking powder (mix with crackers)
6 egg whites beaten stiff

Cream butter and sugar. Add beaten egg yolks and mix. Add crackers and baking powder alternately with milk. Mix in vanilla

and nuts. Gently fold in beaten egg whites. Bake in greased pan –14x16 lightly sprinkled with flour–350°, 45 minutes.

CHOCOLATE CHIP CHIFFON CAKE – Mrs. Edward J. Yusko

Sift together–

2 cups flour
1 teaspoon salt
3 teaspoons baking powder
1¾ cups sugar

Mix well and add–

½ cup salad oil
7 egg yolks
¾ cup cold water
2 teaspoons vanilla

Add grated German chocolate. Beat egg whites and ½ teaspoon cream of tartar and fold in batter. Pour into ungreased angel food pan. Bake at 350° F for 50–55 minutes.

ONE EGG CAKE – Mrs. George Andriyo

Sift together–

1½ cups sifted flour
¼ teaspoon salt
2 teaspoons baking powder

Beat until light–

¼ cup shortening
1 egg
2/3 cup sugar

Add sifted dry ingredients alternately with ½ cup milk–1 teaspoon vanilla. Beat well after each addition. Turn into a greased 8 inch square pan. Bake in a moderate oven 375° for 30 to 35 minutes. Cool and frost as desired.

WHIRL-A-WAY CAKE – Mrs. Catherine Detelich

Sift together–

2½ cups sifted flour (cake or all purpose)
1½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
1 2/3 cup granulated sugar

Sift this in a mixing bowl. Add ¾ cup butter–1 cup sour milk–1 teaspoon vanilla–3 eggs. Mix as for cake until blended good.

Set aside in a small bowl–1 square melted chocolate–2 tablespoons hot water–¼ teaspoon soda–1 tablespoon sugar. Stir together good. Cool.

Pour batter in a greased loaf pan. Whirl chocolate over batter this way and that. Bake in moderate oven, 350°–45 minutes or until done.

FEATHER CAKE – Mrs. Catherine Detelich

Cream 1 cup shortening with 2 cups sugar. Add 4 eggs, one at a time. Sift 3 cups all purpose flour with 4 teaspoons baking powder and ½ teaspoon salt. Add gradually to creamed mixture with 1 cup milk. Add 1½ teaspoons vanilla. Bake in greased and floured oblong pan or layers, moderate oven 30 minutes for layers–45 minutes for oblong, or until done.

PRUNE CAKE – Mrs. John Detelich

Sift together–

- 2½ cups flour
- ¾ teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1 teaspoon cinnamon

Cream ½ cup shortening and 1½ cups sugar; add 2 eggs. Add dry ingredients with 1 cup prune juice. Add 1 cup chopped, cooked prunes, ½ cup nuts, chopped. Bake in moderate oven in greased pan until done.

YELLOW BUTTERMILK CAKE

Cream 1 cup shortening with 2 cups sugar, add 4 egg yolks, add 3 cups sifted cake flour, 1 teaspoon cream of tartar, 1 teaspoon baking soda and 1 cup buttermilk, alternating with flour mixture. Beat 4 egg whites stiff and fold in. Bake 350°–in greased angel food pan for 1 hour, 5 minutes. (Very good served with berries and whipped cream.

BIRTHDAY CAKE – Mrs. Catherine Detelich

Cream together–

- 2 cups sugar
- 1 cup crisco

Add 3 eggs

Sift together–

- 2 cups cake flour
- 1 cup all purpose flour
- ½ teaspoon soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt

Add dry ingredients gradually to creamed mixture with 1 cup of milk and 1 teaspoon vanilla.

Bake in greased layer pans 25 minutes or until done. (Moderate oven.)

APPLE CAKE – Ann Goda

1 cup brown sugar
1 cup white sugar
½ cup oleo
2 eggs
2½ cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup milk
2 cups apples (diced)
1 teaspoon vanilla

Cream sugars and oleo. Add eggs. Mix dry ingredients and add alternately with milk. Add apples and vanilla. Pour batter in pan and sprinkle with mixture of ½ cup brown sugar, 1 teaspoon cinnamon and walnuts (about 10 halves, which have been crushed.)

Bake 50 minutes at 350°.

APPLE CAKE – Mrs. John Detelich

Sift together–

2½ cups all purpose flour
¾ teaspoon salt
2 teaspoons cinnamon
2 teaspoons baking soda

In a large mixing bowl break 2 eggs over 4 cups chopped apples, Stir lightly with a fork. Add 2 cups sugar, 1 teaspoon vanilla, 1 cup chopped nuts – ½ cup and 1 teaspoon oil. Stir good. Add dry dry ingredients to this mixture gradually. Pour in a large, greased baking pan. Bake over 1 hour until done in 325° oven. Raisins could be added.

GRAHAM CRACKER CAKE – Ann Goda

24 graham crackers
1 teaspoon baking powder
¾ cup walnuts
¼ cup shortening
½ cup sugar
1 egg
¼ cup syrup (light or dark)
¾ cup milk
1 teaspoon vanilla

Crumb crackers. Mix dry ingredients, including ½ cup nuts. Cream shortening and sugar. Mix in beaten egg, syrup, milk and vanilla. Add dry ingredients. Pour batter into 8 inch square pan.

Sprinkle remaining ¼ cup nuts over batter. Bake 30 minutes at 350°.
Double recipe for an 8x10 cake pan.
Serve with ice cream or whipped cream.

YELLOW CAKE – Cocoanut and Nut Topping – Mary Anne Moro

Cream–

1 cup shortening
4 egg yolks
2 cups sugar

Add alternately with 1 cup buttermilk–

3 cups flour – sift three times
1 teaspoon baking soda
1 teaspoon cream of tartar
¼ teaspoon salt
1 teaspoon vanilla

Fold in– 4 stiffly beaten egg whites

Bake 350° for 40 minutes in greased and floured 13x9 pan.

Topping–

While hot–melt 3 tablespoons butter, ½ cup brown sugar, ½ cup chopped nuts, ½ cup cocoanut, 3 tablespoons cream.

Spread on cake and place under broiler for few minutes.

POPPY SEED CAKE – Mary Anne Moro

Blend till smooth in large mixing bowl–

2 cups sugar
1½ cups Wesson oil
4 eggs
1 regular size can milk
1 teaspoon vanilla

Add to liquid ingredients–

3 cups all-purpose flour
1½ teaspoons soda
1 teaspoon salt
1 can Solo poppy seed
1 cup chopped nuts

Mix for 15 minutes at medium speed on mixer. Bake at 350° for 1 hour, 20 minutes in ungreased angel food pan. Do not ice. If desired, powdered sugar may be sprinkled on top of cake.

SOUR CREAM KUCHEN – Mary Anne Moro

½ pound butter or margarine
1 cup sugar
2 eggs
1 teaspoon vanilla
½ pint sour cream

Cream butter and sugar. Add eggs, beat; add vanilla and sour cream and beat until fluffy.

Add– 2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt

Topping and filling–
¼ cup sugar
1/3 cup brown sugar
1 teaspoon cinnamon
1 cup chopped nuts

Grease 13x9 pan. Put ½ of dough in pan and sprinkle with sugar mixture. Spread remaining dough on top and finish by topping with remaining sugar mixture. – Bake 350° for 40 minutes.

ORANGE-RAISIN-NUT CAKE – Mary Anne Moro

Grind together–
1 large orange, pulp and rind (reserve juice for topping)
1 cup seedless raisins
1/3 cup walnuts

Sift together–
2 cups flour
1 teaspoon soda
1 teaspoon salt
1 cup sugar

Add– ½ cup shortening
¾ cup milk
Beat two minutes. Add–
2 eggs, unbeaten
¼ cup milk
Beat two minutes.

Fold in orange-raisin-nut mixture. Pour in well greased, lightly floured pan. Bake 350° 40–50 minutes. Then–drip 1/3 cup orange juice over warm cake. Combine–1/3 cup sugar, 1 teaspoon cinnamon, ¼ cup chopped nuts and sprinkle on top of cake.

FEATHERY FUDGE CAKE – Mary Anne Moro

2/3 cup soft butter or margarine
1¾ cups sugar
2 eggs
1 teaspoon vanilla
2½ cups sifted cake flour
1¼ teaspoon soda
½ teaspoon salt
1¼ cups "ice water"
2½ one ounce squares unsweetened chocolate, melted

Cream together butter, sugar, eggs, and vanilla till fluffy (beat five minutes at high speed on mixer, scraping bowl occasionally to guide batter into beaters).

Blend in cooled chocolate.

Sift together flour, soda, and salt; add to creamed mixture alternately with ice water, beginning and ending with flour; beat after each addition.

Bake in 2 lined 9x1½" round pans, at 350° for 30–35 minutes or till done.

Frost with French Creamy Icing to which 5 squares of unsweetened chocolate has been added.

FRENCH CREAMY ICING

4 tablespoons water
9 tablespoons granulated sugar
5 cups powdered sugar, sifted
2 eggs
1 1/3 cups crisco
2½ teaspoons vanilla

Warm and melt 4 tablespoons water and 9 tablespoons granulated sugar. Combine remaining ingredients in mixing bowl and beat. Add sugar water. Beat till creamy.

NOTE–This icing may be stored in covered container in refrigerator.

RED CAKE – Margaret Kudelko and Ann Ondich

Cream– ½ cup crisco 1½ cups sugar
Add– 2 eggs (one at a time and mix well)
Mix– ½ ounce red food coloring 3 teaspoons cocoa
Then add to first mixture and mix well.

Combine– 1 teaspoon salt 2 cups sifted cake flour
Alternate flour with – 1 cup buttermilk. While still foaming fold in–
1 teaspoon soda dissolved in 1 tablespoon vinegar

Pour into 9x13 loaf pan. Bake 350° oven for 30 to 40 minutes.

CHEESE CAKE – Mrs. Andrew Kovach

2 pounds dry cottage cheese
1 cup sugar
2 tablespoons flour
4 egg yolks
1 teaspoon vanilla
½ pint cream or evaporated milk
4 egg whites, stiffly beaten

Crust–
½ pound graham crackers
½ pound butter, melted
4 tablespoons sugar

Mash cheese well. Add sugar. Cream well. Add egg yolks, vanilla and flour. Mix well. Add sweet cream (or evaporated milk)

and fold in egg whites. Roll graham crackers. Mix with butter and sugar. Press into pan. Add filling and bake one hour at 325° F to 350° F.

ANGEL DELIGHT – Irene Repas

1 No. 2 can crushed pineapple
1 4-ounce box marshmallows, finely cut
1 8-ounce bottle maraschino cherries
1 envelope plain gelatin
1 cup milk
1 pint heavy cream
1 10-inch angel food cake

Combine pineapple, marshmallows and cherries including juices. Let soak 6 hours or overnight. Soften gelatin in ½ cup cold milk for 5 minutes; add ½ cup hot milk. Chill until slightly thickened. Add fruit mixture; fold in whipped cream. Cut angel food cake into two layers. Put layers together with mixture and frost top and sides. If you still have mixture left, drop in middle. Chill cake before serving.

HUNGARIAN TORTE – Mary Anne Moro

Pastry–

4 cups flour–large old-fashioned white coffee cup (sift after measuring)
½ pound butter or oleo, chilled
6 egg yolks, slightly beaten
1 package dry yeast
¾ cup lukewarm milk
2 teaspoons sugar

Filling–

2 jars apricot preserves (or 1 large jar)
Mix sugar and nuts together.
2 teaspoons sugar
1 pound ground nuts

Meringue–

6 egg whites
5 tablespoons sugar
1 teaspoon baking powder

Note–Add baking powder after whites and sugar are stiffly beaten.

Rub flour and butter together. Dissolve yeast in warm milk with sugar. Add egg yolks and milk mixture to butter and flour mixture. Mix well. Divide dough into three parts. Roll each to fit jellyroll pan (ungreased). To first layer spread 1 jar preserves; sprinkle with ground nuts. Repeat on second layer of dough and top with remaining dough. Let stand for 1 hour. Bake at 350° for 25 minutes, or till lightly browned. Remove from oven and spread with meringue.

Sprinkle with nuts. Return to oven and brown. Cool. Cut in squares.

Note—Handle dough as little as possible so it will not become tough.

HUNGARIAN COFFEE CAKE – Mary Anne Moro

Dough: Mix together—1 cup lukewarm milk
½ cup sugar
1 teaspoon salt

Crumble into mixture—2 5-cent cakes yeast and stir until yeast is dissolved.

Stir in—2 eggs ½ cup soft shortening
4½ to 5 cups flour

Knead and place in greased bowl. Let rise. Knead and let rise again. After second rising, cut dough into pieces size of walnuts. Form into balls and roll each ball in ½ cup melted butter. Then roll in mixture of—¾ cup sugar, 1 teaspoon cinnamon, ½ cup finely chopped nuts.

Place 1 layer of balls so they barely touch in well greased 9" tube pan. Sprinkle with raisins. Add another layer of balls; sprinkle with more raisins, pressing them in slightly. Let rise 45 minutes. Bake 35–40 minutes at 375°. Loosen from pan and invert pan so butter mixture runs down over cake. To serve, break balls apart with two forks.

SHERRY FILLED CAKE – Mrs. Ann Krenciglova

1 package vanilla pudding (not instant type)
1¼ cups milk
2/3 cup sherry
2 tablespoons chopped maraschino cherries
½ pint heavy cream (whipped)
1 8" sponge or chiffon cake
6 to 8 maraschino cherries (halved)

Prepare vanilla pudding according to package directions, but use only 1¼ cups milk; then cool. When cool, fold in ¼ cup sherry, chopped cherries and whipped cream. Cool until it thickens to spreading consistency. Slice cake into 3 equal sized layers. Sprinkle part of remaining sherry over each layer. Spread 2/3 cup filling between layers. Frost sides and top of cake with remaining filling. Garnish with well drained cherry halves. Chill 2 hours or longer before serving.

WALNUT TORTE – Mrs. Mary Mickel

12 eggs–separated
12 tablespoons white sugar
4 tablespoons ground graham crackers
4 tablespoons flour
12 tablespoons ground nuts

Beat yolks and sugar until light. Add flour, crackers and nuts–one at a time. Beat egg whites until stiff. Fold in. Pour into 3 layer pans (greased and floured). Bake 350° until finger leaves no imprint on top.

ICING–

1 cup milk
2 tablespoons oleo
3 tablespoons flour (heaping)
¾ cup white sugar
½ cup ground nuts

Boil ½ cup milk–the other half mix with flour to make paste. Add the paste to milk and cook till thick. Cool. Add oleo and sugar. Beat and spread thin between layers and on top of cake. Sprinkle nuts on cake.

STRAWBERRY ANGEL CAKE – Mrs. Ann Krenciglova

1 Angel food cake, baked
2 packages strawberry jello
1 cup boiling water
2 packages frozen strawberries

Bake and cool cake. Break cake into little pieces (about ½"–2") into a large bowl. In another bowl mix 2 packages jello with boiling water–mix well. Add frozen berries immediately. Pour the mixture over the pieces of cake and toss till all pieces are covered. Pour into mold (angel cake pan is good). Put into refrigerator. Before serving, ice with dream whip or ½ pint whipping cream, 2 tablespoons confectioners sugar, ½ teaspoon vanilla. This can be made the day before–but do not frost till the day it is to be served.

BANANA CAKE – Mrs. Nevin Miller

2 cups flour
1½ cups sugar
2 eggs
¾ cup buttermilk or sweet milk
½ cup shortening
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon vanilla
2 bananas (½ cup)

Cream shortening and sugar. Add eggs and beat. Add bananas and vanilla. Then add dry ingredients with liquid. Bake in 9"x13" pan 350° for 35 minutes or more.

CRUMB TOPPING–

1 cup flour
1 cup firmly packed brown sugar
1 teaspoon cinnamon
1/3 cup butter
1 cup coarsely chopped nuts

Combine flour, sugar, and cinnamon. Cut in butter. Add nuts. Sprinkle over cake batter. Allow 5 minutes of extra baking time, if necessary. (This is also good on chocolate cake.)

CRUMB CAKE

4 cups all purpose flour
1 cup oleo
1½ cups white sugar
1½ cups brown sugar
¼ teaspoon salt
2 eggs, slightly beaten
2 cups ground nuts
2 cups buttermilk
2 teaspoons soda
1 teaspoon vanilla

Mix flour, sugar, shortening and salt like pie dough. In a bowl make a well. Add eggs, nuts, vanilla, buttermilk to which soda has been added. Mix well. Bake in greased pan 9"x13"x2"–before putting in oven sprinkle with nutmeg and sugar.

Bake at 350° for 45 minutes.

BLACK MAGIC CHOCOLATE CAKE – Mrs. John Urdea

2 cups sifted cake flour
¾ teaspoon salt
4 squares Bakers unsweetened chocolate
1¾ cups milk (room temperature)
4 tablespoons butter
2 cups sugar
2 egg yolks, unbeaten
1 teaspoon vanilla
1 teaspoon soda

Sift flour once, measure into sifter, add salt and set aside. Melt chocolate and shortening over hot water. Turn into mixing bowl. Cool to room temperature. THIS IS IMPORTANT. Then add sugar and mix well. Mix together egg yolks and 1 cup of milk. Add to chocolate mixture and blend. Sift in flour, mix until all flour is dampened, then beat 1 minute at low speed of mixer or about 150 strokes by hand. Add vanilla and ½ cup more of the milk, stir until smooth.

Dissolve soda in remaining ¼ cup milk. Stir into batter quickly and thoroughly. Batter will be thin. Turn into two 9 inch layer pans which have been lined on bottom with paper, then greased. Bake in oven 350° for 30 minutes or until done. Frost as desired.

STRAWBERRY CAKE – Mrs. Michael Polochak

3 cups flour
½ pound butter
3 teaspoons sugar
1 teaspoon baking powder
1 tablespoon lemon rind
1 tablespoon lemon juice
4 egg yolks, beaten

Mix the above like pie crust and roll out between wax paper and spread on cookie sheet.

Spread with strawberry jam and top with meringue made of 4 egg whites beaten until stiff; then add ½ pound powdered sugar, 1 teaspoon vanilla and ½ pound ground nuts. Bake 30 minutes at 350°.

ROUMANIAN DELIGHT – Irene Andriyo

4 cups flour
3½ teaspoons baking powder
½ teaspoon salt
1 cup shortening
(oleo or crisco)
1 cup sugar
3 egg yolks
½ pint sour cream
Grated rind of one lemon

Cut shortening into flour, add baking powder, salt, sugar, lemon rind, sour cream and egg yolks. Mix well together. Separate dough into 4 pieces. Roll out one piece and place in well greased 12x17-x1 inch pan. Spread dough with apricot filling (Solo Brand.) Roll out second piece of dough, place on top of apricot filling and spread with sweetened chopped nuts. Roll out third dough and spread with prune filling. Cover with last piece of dough, spread top with meringue and cover with nuts. Bake at 350° for 1 hour.

SPONGE CAKE – Irene Andriyo

1 cup flour
¼ teaspoon salt
1 tablespoon grated lemon rind
3 tablespoons lemon juice
6 egg yolks
1¼ cups granulated sugar
6 egg whites

Sift flour and salt together. Add lemon rind and juice to egg yolks and beat until thick and light colored. Add one half of sugar beating constantly. Beat egg whites until stiff but not dry; fold in remaining sugar. Combine egg mixture folding lightly. Add dry ingredients through the sifter, folding in carefully.

Bake in ungreased pan (tube) in slow oven. Invert pan on wire rack or cooler until cake is cold. (325° for 50–60 minutes.)

GERMAN CAKE – Mrs. Michael Lucas

2 – 9 inch pans

FIRST LAYER–

- 6 egg yolks
- 6 tablespoons sugar
- 6 tablespoons flour
- 6 egg whites (beaten)
- 1 teaspoon baking powder
- 8 tablespoons chopped nuts
- 1 teaspoon vanilla

Mix beaten egg yolks, sugar and vanilla. To this add flour, baking powder and nuts. Last fold in stiffly beaten egg whites. Put into one greased layer pan (9").

SECOND LAYER–

- ½ cup butter or oleo
- 1 cup sugar
- 3 egg yolks
- 3 egg whites (beaten)
- 2 cups flour
- 2 teaspoons baking powder
- ¾ cup milk
- 1 teaspoon vanilla

Cream oleo and sugar; add yolks and mix well. Take flour and baking powder, alternating with milk to the creamed oleo, sugar and yolks. Add vanilla, lastly fold in beaten egg whites. Pour into one greased layer pan (9"). Bake 350° 25 to 30 minutes. (For the two layers.)

FILLING–

Cream–1 cup powdered sugar 1 tablespoon butter

Add–1 egg yolk and beat. Put this filling between layers–white layer on top. Dark layer under. Cover with Chocolate Icing.

EASY FRUIT CAKE – Mrs. John Urdea

- 1 pound seedless raisins
- ¼ cup butter
- 1½ cups water
- 2 eggs, beaten
- 1½ cups white sugar
- 2½ cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- pinch of cloves
- 1 cup nuts (cut)
- 1 package dates (cut)
- 2 small packages cherries
- 2 small packages pineapple

Wash raisins and cook in water about 10 minutes. Add butter, let cool, add eggs. Sift dry ingredients and add liquid of raisins. Add fruit and nuts. Bake 1½ hours at 325°. Grease pans and line with wax paper.

PINEAPPLE CAKE – Mrs. John J. Urdea

4 cups flour
1 cup sugar
4 teaspoons baking powder
1 teaspoon salt
2 eggs
1 teaspoon vanilla
½ cup milk
¾ or ½ cup butter

Mix and blend flour and baking powder and butter. Add sugar–mix. Add salt, eggs and vanilla, mix well. Add milk. Roll out like pie–put filling in.

FILLING–

1 can (#2) pineapple, crushed
1 cup water
1 cup sugar
4 teaspoons cornstarch or flour

Cook together until thick and then spread over first layer of dough. Bake 25 to 30 minutes at 350°. After baked sprinkle with powdered sugar. Cut into squares.

SOUR CREAM RAISIN CAKE – Marie Toth

1½ cups seedless raisins
2 cups sifted all-purpose flour
1½ cups sugar
½ cup cocoa
1 teaspoon cinnamon
1 teaspoon cloves
½ teaspoon nutmeg
1 teaspoon salt
1 teaspoon baking soda
1 cup chopped walnuts
1 cup sour cream
2 eggs
3 tablespoons melted shortening or oil
1 teaspoon vanilla

Rinse and drain raisins; sift together the dry ingredients, mix in raisins and nuts. Add cream, eggs, shortening and vanilla all at once and beat well. Pour into tube pan. Bake at 325° for 75 minutes or until done. Invert on wire rack for about 15 minutes. Loosen and remove from pan.

FRUIT CAKE – Mrs. John Yensick

3 whole eggs
1½ cups sugar
¾ cup oil
1½ teaspoons baking soda
1 teaspoon vanilla
3 cups flour
1 cup raisins
1 cup chopped nuts & cherries

Mix everything together. Use juice from cherries to make 1½ cups. (Use water if not enough juice.) Bake in angel food pan for 1 hour or longer at 350°.

CHOCOLATE CAKE – Irene Andriyo

Add in mixing bowl–

- 2½ cups flour, sifted
- 2 cups granulated sugar
- ¾ cup shortening
- 1 teaspoon salt
- 1 cup buttermilk or sour milk
- 1 teaspoon vanilla
- 2 eggs

Beat for 2 minutes.

Mix 1 cup boiling water with ¾ cup cocoa. Stir in 2 teaspoons soda into chocolate mixture and add to first mixture. Beat 2 minutes. Place in greased 9x13x2 pan. Bake at 350° for 40–45 minutes.

PRISM CAKE – Sue Sulick

- 1 package each of orange, cherry and lime jello
- 3 cups hot water
- 1 cup pineapple juice
- 1 package lemon jello
- 1 cup graham crackers (crumbs)
- ¼ cup melted butter
- 1½ cups cold water
- ¼ cup sugar
- ½ cup water
- 2 cups whipping cream

Make 3 packages of the jello with 1 cup hot water and ½ cup cold water in each package; pour in separate 8x8x2 pans. Make jello overnight or chill till firm. When ready to use, combine pineapple juice and sugar and heat until sugar is dissolved. Remove from heat, dissolve lemon jello in hot liquid and add ½ cup water, chill until just syrupy. Mix crumbs and melted butter; press into bottom of glass baking dish (8x13x2).

Whip 2 cups whipping cream, pour it in lemon flavor jello syrup. Cut the 3 other jellos into ½ inch squares. Fold into whipped cream mix, and pour into pan. Chill 8 hours in refrigerator.

(16 to 20 portions.)

MYSTERY MOCHA CAKE – Mary Anne Moro

- ¾ cup sugar
- 1 cup sifted flour
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1 square unsweetened chocolate
- 2 tablespoons butter
- ½ cup milk
- 1 teaspoon vanilla
- ½ cup brown sugar
- ½ cup sugar
- 4 teaspoons cocoa
- 1 cup cold, double strength coffee

Mix and sift first four ingredients. Melt chocolate and butter together over hot water; add to first mixture. Blend well. Combine milk and vanilla; add and mix well. Pour into greased pan. Combine brown sugar, ½ cup sugar, cocoa. Sprinkle over batter. Pour coffee over top. Bake 350° for 40 minutes. Serve warm or cold.

CHOCOLATE CAKE – Sue Sulick

2 cups sugar
2 eggs
3 cups flour
½ cup shortening
½ teaspoon salt
½ cup cocoa
2 teaspoons baking soda
2 cups cold water
2 teaspoons vanilla
½ teaspoon cream of tartar

Cream sugar and shortening; add eggs, sift flour, salt, baking soda, cocoa and cream of tartar. Add alternately to sugar mixture with water. Add vanilla. Bake 35 to 40 minutes in 350° oven.

FRUIT CAKE – Mrs. George Kerlick

1 pound shelled Brazil nuts
1 pound pitted dates
1 pound jar maraschino cherries (drained)
¾ cup all purpose flour
¾ cup sugar
½ teaspoon baking powder
3 whole eggs, beaten until foamy
2 teaspoons vanilla
½ teaspoon salt

Cut nuts in half. Mix together nuts, dates, cherries and eggs. Sift sugar, flour, baking powder and salt together and fold into fruit mixture. Blend in vanilla. Note–there is only enough batter to bind the fruit. Bake in pan lined with greased brown paper. Bake 1 hour and 45 minutes at 325°. If it is getting too brown, cover with lid or foil the last half hour of baking.

BIRTHDAY CAKE–White – Mary Anne Moro

½ cup butter or margarine
1-2/3 cups sugar creamed with 1 tablespoon milk
1 teaspoon vanilla–or almond extract

Sift–3 cups sifted cake flour with 3 teaspoons Calumet baking powder, pinch of salt. Sift all three times.

Add–to creamed mixture alternately with 1 cup cold water.

Beat—4 egg whites stiff but not dry and fold into cake mixture.

Do not beat. Bake in 2 nine inch cake pans that have been greased and floured. Bake at 375° for 30 minutes. Frost generously with any 7-minute icing. Sprinkle with cocoanut.

WRITE EXTRA RECIPES HERE:—

Frostings

WHITE FUDGE FROSTING – Marcie Kostka

½ cup butter or margarine
1 cup granulated sugar
¼ cup milk
2 cups Confectioners' sugar
1 teaspoon vanilla

Melt butter. Add granulated sugar and milk; stir until blended. Bring to a boil; stir occasionally. Cool. Add confectioners' sugar gradually, until of spreading consistency, beating well after each addition. Add vanilla.

"FROSTINGS" – L. G.

"DOUBLE BOILER FROSTING"

Combine in the top of a deep double boiler:–

2 unbeaten egg whites
¼ teaspoon salt
1½ cups granulated sugar
2 teaspoons white corn syrup
1/3 cup water

Place over rapidly boiling water. Use portable mixer. Beat on Stir-Mix speed for 1 minute, then on Beat-Whip speed until the mixture will hold a peak–about 4 minutes longer. Take from heat and add 1 teaspoon vanilla. Continue beating until spreading consistency (about 1½ minutes). Makes enough to fill and frost 9" or 8" layers.

(Variations)

SEAFOAM FROSTING

Use brown sugar instead of granulated sugar and dark syrup instead of white syrup.

LADY BALTIMORE

To 1/3 of complete frosting add: 1/3 cup chopped nutmeats, 1/3 cup chopped raisins, 1/3 cup cut-up figs or dates. Use as filling between layers. Frost top and sides with plain frosting. Sprinkle with chopped, candied cherries if desired.

"BUTTER FROSTING" – L. G.

Put into mixer bowl:

¼ cup soft butter
2 cups sifted confectioners sugar
2 tablespoons milk or cream
1/8 teaspoon salt
1 teaspoon vanilla

Beat on Stir-Mix speed until blended, then beat on Beat-Whip speed until thick enough to spread--about 2 minutes. More cream or confectioner's sugar may be added to give desired consistency. Makes enough to frost 9x9x2 inch or 13x9x2 inch cake.

LEMON OR ORANGE BUTTER FROSTING

Substitute orange or lemon juice for cream. Omit vanilla. Add 1 teaspoon of grated rind.

"EASY FUDGE FROSTING" – L. G.

Combine in top of double boiler:–

3 ounces unsweetened chocolate
¼ cup butter or margarine
Melt over hot water. Put into mixer bowl.

3 cups sifted confectioner's sugar
1/3 cup hot milk or cream
1/8 teaspoon salt
1 teaspoon vanilla

Beat on Stir-Mix speed until blended. Add chocolate mixture. Beat on Beat-Whip speed until thick enough to spread. More cream or confectioner's sugar may be added to give desired consistency. Add 1 egg yolk after adding chocolate for extra creaminess.

Makes enough frosting for two 8" layers.

WHIPPED CREAM FROSTING – Mrs. Carl Bicho

2 tablespoons flour
½ cup milk
¼ cup butter
¼ cup shortening
½ cup sugar
1 teaspoon vanilla

Mix flour and milk in saucepan. Cook over low flame until thick. Let cool.

Cream butter and shortening, four minutes with electric mixer. Add sugar gradually and beat four minutes. Add flour paste and beat four minutes. Add vanilla and blend. If desired add 3 tablespoons of whipped marshmallow.

WHIPPED CREAM FROSTING – Anna May Sidor

(Beat'N Eat or Beat'N Freeze then Eat)

2 egg whites
½ teaspoon cream of tartar
1½ cups sugar
2 teaspoons vanilla
½ cup boiling water

Mix ingredients in medium, deep bowl. Add boiling water and beat until stiff. This recipe makes a fluffy frosting that will stay moist 3 or 4 days.

This recipe may be used as a:–

1. Frosting on cakes, cupcakes, cookies
2. Topping on jello, puddings, fruit, cocoa

To freeze:–

With tablespoon drop frosting on to waxed paper. Freeze immediately. When frozen remove from wax paper and store in plastic bag or freezer container–replace in freezer and use as needed. May be stored in freezer for several weeks–about 1 month.

FLUFFY FROSTING – Mrs. George Yensick

Beat well–

1 stick oleo – ½ cup shortening – 1 cup sugar

Add–

3 tablespoons flour – Beat well

Add–

2/3 cup milk – 1 teaspoon vanilla

Beat well on high speed. Add milk last.–All room temperature.

FRENCH ICING

Cook 1 minute–4½ tablespoons granulated sugar and 2 tablespoons water. (till melted)

Mix–2/3 cup butter–1 box powdered sugar–1 whole egg–1 teaspoon vanilla. Slowly add sirup when above is mixed good. Beat until of consistency of creamy icing.

NEVER FAIL FROSTING – Mrs. John Urdea

1 cup sugar
¼ teaspoon salt
½ teaspoon cream of tartar
2 unbeaten egg whites
3 tablespoons water
1 teaspoon vanilla

Let water come to boiling point in lower section of double boiler. Combine all ingredients except vanilla in top of double boiler. Beat frosting until fluffy and holds its shape or peak. Add vanilla.

WHITE FROSTING – Marie Toth

½ cup crisco
1 box powder sugar
2 egg whites
2 tablespoons cake flour
1 teaspoon vanilla
3 tablespoons milk

Cream crisco and sugar well. Add egg whites and blend well. Add flour, vanilla and 1 tablespoon milk at a time until right consistency to spread. To use for decorating, decrease amount of milk.

CREAM ICING

4 tablespoons flour
1 cup milk
Boil till thick and smooth in double boiler. Cool.

½ cup spry
½ cup butter
1 cup sugar

Beat with mixer. Then add flour, milk mixture. Beat till smooth and fluffy. Add flavoring. This will resemble whipped cream.

MARSHMALLOW ICING – Mrs. John Cefrick

Add–¼ teaspoon salt
2 egg whites, beat till frothy
¼ cup sugar added gradually–beat till smooth and glossy.
Slowly add–
¾ cup Karo syrup, continue beating till frosting stands in peaks.
1¼ teaspoons vanilla – fold in.

(This icing can be flavored with 2 tablespoons cocoa or 1 tablespoon grated orange or lemon rind. Or sprinkled with 1 cup cocoanut.)

MARSHMALLOW ICING – Mrs. Robert Mentrek

1 cup white sugar
½ cup boiling water
1 egg white
¼ teaspoon cream tartar
1 teaspoon vanilla

Beat in electric mixer for 20 minutes.

FROSTING – Mrs. Mary Mickel

1 box Confectioners' sugar
1 stick butter or oleo (¼ pound)
2 tablespoons sour cream
1 teaspoon vanilla

Cream all together with beater until light and fluffy. Spread on cake. You can tint icing if you wish.

WHIPPED CREAM ICING – Mrs. John Hvozda

1¼ cups white sugar (granulated)
½ cup butter or oleo
½ cup crisco
1 teaspoon vanilla

Cream above ingredients well. Then add one cup hot milk–very slowly.

WHIPPED CREAM ICING – Mrs. Nick Raich

½ cup shortening (Crisco or Spry)
¼ cup butter
1 cup granulated sugar
1 teaspoon vanilla or more if desired
¾ cup condensed milk

Heat milk until just lukewarm. Beat above ingredients and then add milk. Beat for several minutes until it becomes the same consistency as whipped cream. (Chocolate or peanut butter may also be added.)

CREAMY CHOCOLATE FROSTING – Mrs. Joseph Adderty

2 cups powdered sugar
3 tablespoons cocoa
1 egg
1 teaspoon vanilla
2 tablespoons crisco
¼ cup black coffee

Mix all ingredients thoroughly. Add more coffee if needed to make of spreading consistency.

WRITE EXTRA RECIPES HERE:–

Cookies

MOM'S WAFFLES – Margaret Kudelko

Combine–

12 eggs (beaten well)
2 cups sugar
1 cup crisco or oleo (melted)
1 cup oil
1 teaspoon anise oil or lemon extract

Add gradually–

5 cups all purpose flour–mixed with
8 teaspoons baking powder

Drop by teaspoon on hot iron.

COCOANUT DIAMONDS – Mrs. Robert Mentrek

Layer I–

½ cup butter or margarine
½ cup brown sugar
½ teaspoon salt
1 cup sifted enriched flour

Layer II–

2 eggs
1 teaspoon vanilla
1 cup brown sugar
2 tablespoons enriched flour
½ teaspoon salt
1–3½ ounce can (1¼ cups) flaked cocoanut
1 cup broken walnuts

Layer I–Cream together butter, ½ cup brown sugar, and ½ teaspoon salt. Stir in 1 cup flour. Pat dough into ungreased 13x9x2 inch pan. Bake in moderate oven (350°) 12 to 15 minutes or till lightly browned.

Layer II–Meanwhile beat eggs slightly; add vanilla. Gradually add 1 cup brown sugar, beating just till blended. Add 2 tablespoons flour and ½ teaspoon salt. Stir in cocoanut and walnuts. Spread over baked layer. Bake 20 to 25 minutes longer or till toothpick comes out clean. Cool. If desired, frost with lemon confectioners' icing. Cut in diamonds or squares. Makes 2 dozen.

SOFT SUGAR COOKIES – Mrs. Nevin C. Miller, Sr.

Combine in a large mixing bowl–

4 cups sifted all purpose flour
1 teaspoon salt
1 teaspoon soda
1 cup white sugar
1 cup light brown sugar (firmly packed)

Rub out all lumps then add–

1 cup solid shortening.

Rub into dry ingredients until it disappears.

Beat 2 large eggs into a small bowl and add 1 cup buttermilk, 1 teaspoon vanilla and ¼ teaspoon lemon extract. Add to dry ingredients and stir until well combined. Chill an hour or overnight. Dust hands with flour and roll into balls (size of ping pong balls). Place 2" apart on greased cookie sheet. Grease bottom of a drinking glass–dip in sugar for each cookie and press until almost ¼" thick. Bake 10 minutes at 350°. Cool on racks and store in tight container between wax paper. Makes 4 dozen.

OATMEAL COOKIES – Mrs. Michael Polochak

¾ cup margarine
1 cup sugar
2 eggs
1 cup oatmeal or Mother's Oats
½ cup chopped nuts
1 cup chopped raisins
½ teaspoon vanilla
2 cups flour
½ teaspoon cinnamon
¼ teaspoon salt
1 teaspoon soda
2 tablespoons molasses

Cream margarine and sugar, add eggs and blend well. Add oatmeal, vanilla and molasses. Mix and add nuts and raisins. Last add flour, soda and salt.

Mold mixture by teaspoon into balls. Press down with a fork and bake 10 to 12 minutes at 375°.

PINEAPPLE SQUARES – Ann Ondich

3 cups flour
3 teaspoons baking powder
1 cup sugar
½ teaspoon salt
¾ cup shortening
3 eggs
1 teaspoon vanilla
4 tablespoons milk

Put flour, baking powder, sugar and salt in a bowl; add shortening and mix as for pie crust. Mix eggs, vanilla and milk together and add to flour mixture. Mix thoroughly with hands. Divide dough into 2 pieces. Roll one piece to cover cookie sheet for bottom layer. Spread on filling and roll out the other ½ dough for the top. Take 1 egg white and beat till slightly foamy and brush on cake and sprinkle a little sugar and chopped nuts on. Put in oven; bake 350° – 30 minutes.

FILLING– 1 cup milk
1 cup sugar
1 large can crushed pineapple
3 tablespoons cornstarch

Put ingredients in sauce pan, mix well and cook until mixture thickens, stirring while cooking. Cool and spread on cake.

GUM DROP COOKIES – Ann Ondich

4 eggs
2 cups flour
2¼ cups brown sugar
1 cup chopped walnuts
½ teaspoon baking powder
½ pound orange slices (cut in small pieces, sprinkle with flour)

Sift flour, brown sugar and baking powder together. Beat eggs well, add flour mixture and beat well. Add orange slices and chopped nuts. Put in greased pan (13x9). Bake 350° – 30 minutes. Cool, cut in squares. Roll in powdered sugar.

(To make in cookie sheet–double recipe.)

PINEAPPLE NUT COOKIES – Stella Kernisky

1 cup shortening
1 cup brown sugar
1 cup white sugar
1 teaspoon salt
4 cups flour
1 cup chopped nuts
1 cup crushed pineapple
2 eggs
½ teaspoon soda
2 teaspoons baking powder
2 teaspoons vanilla

Cream sugar and shortening, add eggs and beat. Add pineapple and mix well. Add vanilla. Sift flour with soda, salt and baking powder. Add nuts, drop from teaspoon onto greased cooky sheet and bake 400° – 10 minutes.

THUMB PRINT COOKIES – Marie Toth

½ cup butter
1 egg, separated
¼ cup brown sugar
1 cup flour
1 teaspoon vanilla
ground nuts

Cream butter and sugar, add beaten egg yolks and beat until light. Add sifted flour, vanilla. Roll in your hand little balls the size of a marble, roll in egg white, then nuts. Place on cooky sheet, make a hole in each cooky, with a thimble. Put in oven–350° for 5 minutes, then press hole in center again and bake for 15 minutes more. When cool fill center with jelly.

POPPY SEED COOKIES – Marie Toth

2½ cups sifted flour
½ teaspoon soda
½ teaspoon salt
¾ cup sugar
1 egg, well beaten
½ cup sour cream
½ cup cooking or salad oil
1 teaspoon vanilla
4 tablespoons poppy seed

Mix sifted dry ingredients. Make a well in center and add beaten egg, sour cream, oil, vanilla and poppy seed; stir well. Roll dough to ¼ inch thickness on lightly floured board. Cut into desired shapes with cooky cutter. Place on greased baking sheet–bake 375° for 15 minutes, or until delicately browned. Makes 4 dozen.

APPLESAUCE COOKIES – Ann Paczak

½ cup shortening
1 cup sugar
1 cup unsweetened applesauce
1 teaspoon baking soda
2 cups sifted flour
½ teaspoon salt
½ cup chopped raisins
½ cup chopped nuts
1 teaspoon cinnamon
½ teaspoon cloves

Cream shortening and sugar, add applesauce; blend mixture. Sift together flour, soda, salt and spices. Add to first mixture and stir until smooth, add raisins and nuts. Drop by teaspoon on greased cooky sheet. Bake 375° – 12 minutes. (4 dozen.)

RASPBERRY SQUARES – Ann Paczak

1 cup sifted flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup butter or oleo
1 egg
1 tablespoon milk
½ cup jam

TOPPING–
4 tablespoons butter
1 egg
1 cup sugar
1 – 4 ounce can cocoanut
1 teaspoon vanilla

Sift flour, baking powder and salt. Cut in butter until mixture looks mealy. Beat egg slightly and stir into flour mixture with milk. Mix well. Spread dough on bottom of greased 8 inch square pan. Cover with jam, prepare topping by melting butter. Beat egg until frothy, gradually beat in sugar. Stir in butter, cocoanut and vanilla. Spread on top of jam. Bake 350° – 30 minutes. Cut when cool.

CORN FLAKE CRANBERRY SUSANS – Ann Paczak

½ cup fat
½ cup brown sugar
1¾ cups sifted flour
1 teaspoon baking powder
1/8 teaspoon salt
¼ cup water
1 teaspoon vanilla
1 cup corn flakes
cranberry sauce

Cream fat and sugar until light. Sift dry ingredients and add alternately to creamed mixture with water. Add vanilla. Stir in corn flakes and knead to mix. Chill dough. Roll on lightly floured board to 1/8 inch thickness. Cut with round or star shaped cutter. Place 1 tablespoon cranberry sauce on half the cookies. Cover with remaining cookies with centers cut out. Bake on greased cooky sheet 400° for 10 minutes.

FUDGY MACAROON COOKIES (No cooking) – Ann Ondich

½ cup Pet milk ¾ cup sugar 2 tablespoons oleo

Mix in a sauce pan and bring to a boil. Cook 2 minutes more after it comes to a bubble. Remove from fire and add–

1 teaspoon vanilla
6 ounce package chocolate chips (or butterscotch chips)

Stir until melted. Add–

2 cups corn flakes 1¼ cups cocoanut ½ cup nuts

Mix well, and drop on wax paper.

DATE AND NUT COOKIES – Mrs. John Urdea

1 cup butter
1 teaspoon salt
1 teaspoon vanilla
1½ cups sugar
2 eggs, well beaten
3½ cups sifted flour
¾ teaspoon soda
5 tablespoons milk
2 cups dates (pitted and cut)
¾ cups nuts (chopped)

Combine butter, salt and vanilla, and blend. Add sugar gradually and cream well. Add beaten eggs and mix well. Sift flour with soda and add to creamed mixture, alternately with milk, mixing thoroughly. Add dates and nuts and blend. Drop from teaspoon on baking sheet. Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Sprinkle with sugar. Bake in moderate hot oven 370° – 12 to 15 minutes. (6 dozen.)

"DATE – NUT BARS" – Mrs. Anna Warso

¼ cup melted spry
½ cup sifted flour
¼ teaspoon baking powder
½ teaspoon salt
1 cup white sugar
2 cups dates (cut in pieces)
1 cup walnuts (cut in pieces)
2 eggs, well beaten

Melt spry and cool. Sift flour with baking powder, salt and sugar. Combine dates and nuts with flour and mix well. Beat eggs until light and add melted spry. Add mixture and mix thoroughly. Put in a 9x9 inch pan and bake at 350° for 30 minutes. When cool cut in bars and roll in a pan of powdered sugar. Makes about 3 dozen.

DATE AND NUT BARS – Mrs. Michael Kurtanich

½ cup oil
2 cups light brown sugar
4 eggs
1 teaspoon vanilla
1½ cups sifted all-purpose flour
½ teaspoon salt
½ teaspoon baking powder
1 cup chopped nuts
2 cups chopped dates

Mix oil and sugar. Add eggs and vanilla. Beat well. Sift together flour, salt, baking powder and add to the egg mixture. Stir in dates and nuts. Put in 9x13x2" pan, greased. Bake at 350° for 35 minutes.

When cool, spread with powdered sugar. Cut into squares.

BON BONS – Ann Paczak

½ cup shortening
1 cup brown sugar
1 well beaten egg
2 cups cake flour
¼ teaspoon salt
¼ teaspoon soda
½ cup milk
1 cup chopped nuts
2–1 ounce squares chocolate, melted

Cream shortening, sugar and egg. Add dry ingredients, alternately with milk. Add chocolate, stir in nuts. Place on greased cooky sheet, bake 350°, 12 to 15 minutes.

FROSTING– 1 well beaten egg
1¾ cups powder sugar
1 tablespoon cream
1 square chocolate
1 teaspoon vanilla

Stir all ingredients together.

CHRISTMAS WREATHS – Ann Paczak

3 cups sifted flour
½ cup powder sugar
½ cup granulated sugar
1 cup butter or margarine
2 hard cooked egg yolks, mashed
1 whole egg, raw
¼ teaspoon mace
½ teaspoon lemon extract
green colored sugar
candied cherries

Sift flour and sugars together. Cut in butter until well mixed. Add egg yolks, raw egg and flavoring. Chill dough several hours. Shape into wreaths, sprinkle with colored sugar, and add bow made from candied cherries. Bake 350° – 10 minutes. (6 dozen.)

FRUIT COOKIES – Ann Paczak

1 cup shortening
1½ cups brown sugar
2 eggs
2 cups flour
1 pound dates
½ cup shredded cocoanut
½ cup chopped nuts
1 cup rolled oats (quick)
1 teaspoon vanilla

Cream shortening and sugar. Add eggs. Use 1 cup flour to flour dates, then add all ingredients to first mixture. Drop by teaspoons on greased cookie sheet. Bake 350° – 12 minutes.

FRUIT BON BONS – Mrs. Michael Sember

½ cup soft butter
¼ cup brown sugar, firmly packed
½ cup molasses
2 teaspoons vanilla
1½ cups sifted flour
1 teaspoon baking powder
1 teaspoon nutmeg
1 teaspoon cinnamon
½ teaspoon salt
2 cups raisins
1 pound jar (2 cups) candied fruits and peels
8 ounces walnuts

Cream butter with brown sugar. Stir in molasses and vanilla. Sift together dry ingredients and blend into butter mixture. Using fine blade of meat grinder, grind together raisins, candied fruit and nuts. Stir ground mixture into butter mixture. Roll in palms of hand into 1 inch balls. Flatten and press one of the following fillings into the center of each–3 semi-sweet chocolate pieces; a half date, a piece of walnut. Reshape balls around filling. Place on a lightly greased cookie sheet and bake at 375° – 6 minutes or until bottom of bonbon is lightly golden.

Cool on wire rack and roll in confectioners sugar or granulated sugar to make snowballs.

To glaze–Add just enough hot water to confectioners sugar to make a thin icing.

BEATNIK BARS – Mrs. Michael Sember

1st layer–

1 cup flour
¾ teaspoon baking soda
1½ cups brown sugar
pinch salt
1 cup crisco
3 cups rolled oats

Mix together, spread on sheet pan.

2nd layer–

4 tablespoons flour
½ teaspoon baking powder
4 eggs
1 small package cocoanut
1½ cups chopped nuts
2 cups brown sugar
1 cup crushed pineapple, drained well

Mix together, spread on top of 1st layer. Bake at 350°–30 minutes.

WAF–L–ETTE IRON COOKIES – Mrs. John N. Gavalier

1½ cups flour
2 eggs
1 cup milk
2 tablespoons sugar
pinch of salt
vanilla, to suit one's taste

Mix above ingredients altogether until batter is smooth. (Iron Forms must be used) First, dip form into hot grease, then dab the form on a paper towel, removing excess grease. Then put form, while hot, into batter (do not submerge form) up to the top of the form. Now, quickly put form with batter on, into hot grease, hold for a few seconds until cookie falls off form. Brown lightly. Place cookie on paper towel to remove excess grease and sprinkle with powdered sugar.

PEANUT BUTTER COOKIES – Mrs. Carl Bicho

Mix thoroughly–

½ cup soft shortening (half butter)
½ cup peanut butter
½ cup sugar
½ cup brown sugar (packed)
1 egg

Sift together and stir in–

1¼ cups sifted flour
½ teaspoon baking powder
¾ teaspoon soda
¼ teaspoon salt

Chill dough. Roll into balls size of large walnuts. Place 3" apart on lightly greased baking sheet. Flatten with fork crisscross. Bake until set–but not hard. Bake 10 to 12 minutes at 375°. Makes about 3 dozen.

RIBBON COOKIES – Mrs. Peter Lazor

1 cup butter or margarine
1¼ cups sugar
1 egg
1 teaspoon vanilla
2½ cups sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
¼ cup chopped candied cherries
1 square unsweetened chocolate, melted
¼ cup chopped nuts
3 tablespoons chopped citron

Cream butter or margarine, add sugar gradually. Stir in egg and vanilla, mixing well. Sift together flour, baking powder, and salt. Add to creamed mixture, blending thoroughly. Divide dough into three parts. Add cherries to one part, chocolate and nuts to the second, and citron to the third. Line a small bread pan with aluminum foil. Place the cherry dough on the bottom, then the chocolate dough, then the citron dough. Cover with foil and chill overnight. Lift out dough with aluminum foil. Cut into thin slices. Cut each in half and place on greased baking dish. Bake at 375° F. for 10 to 12 minutes. Do not allow cookies to brown. Remove to cooling rack at once. Makes 4 dozen.

PEANUT BUTTER FINGERS – Rose Marino

Cream–½ cup butter or oleo
½ cup sugar
½ cup firmly packed brown sugar

Blend–1 unbeaten egg
1/3 cup peanut butter
½ teaspoon soda
¼ teaspoon salt
½ teaspoon vanilla

Stir in–

1 cup all-purpose flour
1 cup quick-cooking rolled oats

Spread in greased 13"x9" pan. Bake at 350° F. for 20 to 25 minutes. Sprinkle with 1 6-ounce package (or 1 cup) semi-sweet chocolate morsels. Let stand 5 minutes and spread.

Combine –

½ cup powdered sugar
¼ cup peanut butter
2 to 4 tablespoons evaporated milk

Mix well. Drizzle peanut butter mixture. Cool. Cut into bars.

HALF MOONS – Pauline Golub

¾ cup oleo
1½ cups sugar
6 eggs
1¾ cups cake flour
1 teaspoon baking powder
1 teaspoon vanilla & lemon

Beat egg whites until stiff. Set aside. Cream oleo, sugar, and egg yolks. Add flour, baking powder, and vanilla & lemon. Fold in egg whites. Pour into a 9x13" greased pan. Top batter with 10 finely ground walnuts and 1 tablespoon sugar. Bake at 350° F. for 45 minutes. When cool, cut into half moons.

MARSHMALLOW FUDGE BARS – Pauline Golub

Sift together–

¾ cup flour
¼ teaspoon baking powder
¼ teaspoon salt
2 tablespoons cocoa

Cream– ½ cup shortening
¾ cup sugar (gradually)

Add– 2 whole eggs–one at a time

Cream till light and fluffy after each addition. Add sifted dry ingredients and mix well.

Blend– 1 teaspoon vanilla
½ cup chopped nuts

Spread in greased and floured pan (12x8").
Bake 350° – 25 to 30 minutes.

Remove from oven and cover with 12 marshmallows–cut in half and place cut side up or use marshmallow cream and spread 1/8" thick. Return to oven for 3 minutes, or till marshmallows are soft. Spread. Cool. Cover with frosting below.

Boil and cook 3 minutes–

½ cup firmly packed brown sugar
¼ cup water
2 squares chocolate

Add– 3 tablespoons butter
1 teaspoon vanilla, and cool

Blend– 1½ cups confectioners sugar–spread on top of marshmallow.

MACAROONS – Rose Marino

Into heavy pan place–

1 cup sugar
1 stick oleo
1 egg, beaten
1 small package dates, cut up

Stir constantly over low heat for 10 minutes. Take off fire.

Add– 1 cup chopped nuts 2 cups rice krispies

Cool. Drop by teaspoonfuls into shredded cocoanut and shape into little logs or balls.

ITALIAN CANOLI SHELLS

Cream–3 tablespoons shortening
4 tablespoons sugar
4 egg yolks

Add– 4 cups sifted all-purpose flour
1½ teaspoons salt

Stir in–1 cup wine (or ½ cup water, ½ cup vinegar and juice of 1 orange)

Work in wine until dough is ready to roll. Then roll dough very thin on lightly floured board.

Cut circles about 4 inches in diameter. Wrap each circle around an aluminum tube (about 4" long and 1" in diameter) so that the edges meet and seal with egg whites. With tongs drop in hot fat (375°F) and fry until light brown. Use enough fat to cover the canoli shell. A small 2 quart sauce pan can be used for frying. Remove the tube with tongs and drain shell on absorbent paper. Cool thoroughly before filling. Keep in a cool dry place in an open container until ready to use. Yield–about 80 shells.

Fill with Ricotta filling.

RICOTTA FILLING–

6 cups milk 14 tablespoons cornstarch 18 tablespoons sugar

Scald 3 cups of the milk. To the remaining milk add the starch and sugar. When well dissolved add to the scalded milk and stir constantly over medium flame until thick. When pudding is thoroughly cool add the following:–1 pound ricotta, 6 tablespoons sugar. Cream until fluffy. Fold in–1 cup shaven sweet milk chocolate
½ cup candied cherries (or mixed fruit)
½ cup roasted almonds chopped.

Makes enough filling for 24–30 canoli shells.

UNBAKED CHOCOLATE COOKIES – Mrs. Michael Dutzer

2 cups sugar
4 tablespoons Baker's cocoa
¼ pound oleo
½ cup milk

Mix above ingredients in pan and bring to a boil stirring constantly. Boil 1 minute. Remove from stove and add:

1 cup peanut butter 1 teaspoon vanilla 3 cups minute oats

Drop by teaspoonfuls on buttered cookie sheet and let cool.

JUMBO RAISIN COOKIES – Mrs. Eleanor Lucas

2 cups seedless raisins
1 cup water
1 teaspoon soda
1 cup spry or oleo
2 teaspoons salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon allspice
2 cups sugar
3 eggs, beaten
1 teaspoon vanilla
4 cups sifted flour
1 teaspoon baking powder
1 cup chopped nuts

Add water to raisins and boil 5 minutes. There should be ½ cup liquid left. Cool and add soda. Blend spry, salt and spices; gradually add sugar, creaming thoroughly. Add eggs, vanilla and cooled raisin mixture. Sift flour with baking powder and add. Blend well. Add nuts. Chill dough. Drop by teaspoonfuls on greased and floured baking sheet. Bake in a fairly hot oven–400°, 12 to 15 minutes.

Makes 6 dozen soft puffy cookies.

COCOA-MARSHMALLOW BARS – Mrs. Catherine Detelich

Sift together–

2¼ cups flour
1 teaspoon baking powder
¼ teaspoon salt
6 tablespoons cocoa

Cream 1½ cups crisco with 2¼ cups sugar. Add 5 eggs, one at a time, 1 teaspoon vanilla. Gradually stir in dry ingredients; now stir in 1 cup chopped nuts. Bake in a greased large cookie sheet. Bake in 350° oven, 20 to 25 minutes. Do not overbake. Take out of oven, put on cake rack. Let cool 5 minutes. Sprinkle with 1 package miniature (Kraft) marshmallows. Bake 3 to 5 minutes more. Let cool completely. Cover with fudge frosting. Sprinkle with chopped nuts. Cut next day.

ALMOND COOKIES – Mrs. Catherine Detelich

1 pound butter
1½ pounds flour
2 cups sugar
8 egg yolks
1 whole egg
1 pound almonds–shelled, blanched, ground
rum flavoring

Mix in mixer real good–egg yolks, egg, sugar and flavoring. Work in by hand gradually, flour and almonds. Mix until it forms a firm dough. Set aside for a while in a cool place. Roll and cut in fancy shapes. Brush top with slightly beaten egg white, sprinkle with sugar and ground walnuts mixed. Bake on ungreased pan in 350° oven until done.

GINGERBREAD MEN – Mrs. Catherine Detelich

1 cup sorghum molasses
1 cup brown sugar
1 cup lard
1 cup canned pumpkin
2 eggs

Sift together–

2 teaspoons ginger
3 teaspoons baking soda
½ teaspoon salt
2 teaspoons cinnamon
5 cups flour, sifted

Mix with mixer the first 5 ingredients. Work in dry ingredients. You might need a little more flour. Make a soft firm dough. Chill thoroughly. Roll on floured board. Cut with a gingerbread boy cutter, bake on greased pan. Bake in moderate oven until finger doesn't leave impression. Don't overbake.

TINAS CROATIAN COOKIE – Mrs. John Detelich

6 hard cooked egg yolks (sieved)
3 raw egg yolks
rind and juice of 1 lemon
1 pound butter
1½ cups sugar
½ teaspoon salt

Mix above on mixer real good. Take off and work in about 2 pounds flour, (maybe little less). Dough should be firm and hands are cleaned. Don't over-flour. Chill dough about 1 hour. Roll and cut with fancy cookie cutter. Brush with slightly beaten egg white; sprinkle with ground nuts and sugar mixed. Bake on ungreased cookie sheet in moderate oven until done. Watch as it burns easily.

HUNGARIAN FILLED CRESCENTS – Mrs. John Klapach

½ cup butter
1 tablespoon lard
2 small egg yolks
½ cup stiff, tart jelly
2 cups flour, sifted
¼ teaspoon salt
½ cup sour cream

Work butter, lard, flour and salt till consistency of cornmeal. Drop in the egg yolks, add cream and mix thoroughly. Shape into a patty, wrap in waxed paper and chill overnight or for several hours. Roll on lightly floured board to 1/8-inch thickness. Cut into 2½-inch squares. Place about ½ teaspoon jelly off center on each square. Fold edge near jelly, completely covering jelly. Press down to seal, then roll up–turn and shape into crescents. Brush with egg and milk (1 yolk beaten with 3 tablespoons milk), place on cookie sheet and bake at 400°F for 10 to 12 minutes. Remove from pan while warm, sprinkle with powdered sugar when cool. Makes about two dozen.

CHOCOLATE SUGAR BALLS – Mary Anne Moro

1 package semi-sweet chocolate pieces
3 tablespoons light corn syrup
½ cup orange juice
2½ cups crushed vanilla wafers
½ cup confectioner's sugar
1 cup finely chopped nuts
confectioner's or granulated sugar

Melt chocolate over hot water. Remove from heat and add corn syrup and orange juice. Combine wafers, confectioner's sugar and nuts. Let stand for 30 minutes. Then form into 1" balls. Roll balls in confectioner's or granulated sugar. Let ripen in coffee or Crisco can several days. (Approximately 4½ dozen balls.)

CRACKY BARS – Mary Anne Moro

Sift together–1¾ cups sifted flour, 1 teaspoon salt, ¼ teaspoon soda

Blend together–¾ cup spry, 1 cup sugar
Add– 2 eggs and beat well
Combine– 1/3 cup milk, 1 teaspoon vanilla

Add alternately with dry ingredients to creamed mixture. Place 1/3 of batter in second bowl. Add 1 square (1 ounce) melted chocolate and ¾ cup chopped walnuts. Spread in two well greased 8x8x2" pans or one 13x9x2" pan. Arrange 9 double graham crackers over pattern in pan. Add 2/3 cups semi-sweet chocolate pieces to re-

maining 2/3 of batter. Drop by spoonfuls over graham crackers and spread to cover.

Bake 375°, 20-25 minutes. Cool. Cut into bars or squares.

Yield–3 dozen.

PUMPKIN COOKIES – Mary Anne Moro

1 cup shortening
1 cup sugar
pinch salt
1 cup pumpkin
1 teaspoon vanilla
2 eggs

Sift the following together–

2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon

Add– 1 cup raisins
1 cup chopped nuts

Drop by tablespoon on ungreased cookie sheet. Bake 350°–15-20 minutes.

FESTIVAL TARTS – Esther Klapach

2 cups shortening
1½ cups sugar
1 teaspoon vanilla
4 cups flour, sifted
2 cups nuts, ground
1 egg
½ cup powdered sugar

Mix shortening and flour together with hands, like for piecrust. Add sugar, egg, nuts and vanilla, and mix together. Grease tiny muffin tins or individual metal jello molds. Press mixture into molds about ¼ to ½ inch deep. Bake at 350° for 7 to 10 minutes, until cookie looks dry, not brown. Remove from muffin tins or molds by inverting on covered cake cooling rack and tapping molds slightly. Sprinkle with powdered sugar. Makes up to 150 cookies, depending on size of muffin tin and/or jello mold.

PEANUT BUTTER CHOCOLATE CHIP DROPS

½ cup shortening
½ cup peanut butter
1 cup sugar
2 eggs
1 cup sifted all-purpose flour
½ teaspoon baking powder
1 teaspoon salt
½ cup milk
1 cup rolled oats
1 package semi-sweet chocolate bits
1 cup chopped nuts
1 teaspoon vanilla

Blend shortening and peanut butter. Beat in sugar gradually. Add eggs and mix well. Sift together dry ingredients and add alternately with milk. Stir in rolled oats, chocolate pieces, nuts and vanilla. Drop by teaspoonfuls on to ungreased baking sheets and bake at 375° about 12 minutes. (About 5 dozen.)

PUMPKIN COOKIES – Helen Kudelko

1 cup shortening
1 cup sugar
2 cups pumpkin
2 teaspoons soda
½ cup nuts
1 teaspoon salt
2 teaspoons baking powder
4 cups cake flour
½ cup raisins

Cream shortening and sugar; add pumpkin, soda, salt and baking powder. Mix well, add nuts and raisins. Drop by spoonful on a greased sheet. Bake at 375° for about 12 minutes. Ice with your favorite icing and sprinkle with cocoanut.

PINEAPPLE SQUARES – Mrs. Michael Kessell

2 tablespoons butter
2 tablespoons sugar
2 cups flour
½ teaspoon salt
6 teaspoons baking powder
6 well beaten eggs
2 cups crushed pineapple (drained)
2 cups sugar
2 tablespoons melted butter
4 cups cocoanut

Cream 2 tablespoons sugar with the 2 tablespoons shortening. Add the sifted flour, salt and baking powder. Mix until crumbly, then stir in the ½ amount of beaten eggs thoroughly. Butter fingers well and spread batter on greased cookie sheet. Spread drained pineapple over batter. Mix the 2 cups sugar with melted butter and cocoanut. Add remaining egg and spread over pineapple. Bake at 325° about 35 minutes. Cool and cut in squares.

MOLASSES SUGAR COOKIES – Mrs. Michael Dutzer

¾ cup shortening
1 cup sugar
¼ cup molasses
1 egg
3 teaspoons baking soda
2 cups sifted all purpose flour
½ teaspoon cloves
½ teaspoon ginger
1 teaspoon cinnamon
½ teaspoon salt

Melt shortening in a 3 or 4 quart saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon, and salt; add to first mixture. Mix well; chill. Form into 1-inch balls, roll in granulated sugar and place on greased cookie sheets 2 inches apart. Bake at 375° F for 8 to 10 minutes. They look like ginger snaps when done.

DATE AND NUT BARS – Mrs. Michael Sember

FILLING–Boil together until slightly thickened–

1 pound dates, chopped fine
1 cup sugar
1 cup water
½ cup nuts, ground

½ cup shortening
1 cup brown sugar
1½ cups flour
½ teaspoon salt
1 teaspoon soda (baking)
1¾ cups rolled oats

Cream shortening and sugar, add flour, salt, soda and rolled oats. Spread ½ of dough on cookie sheet. Add filling, crumble rest of dough onto top and press down lightly. Bake at 350° – 25-30 minutes.

NO BAKE CHOCOLATE COOKIES – Mrs. Michael Sember

Bring to rolling boil and cook for 1 minute–

2 cups sugar
4 tablespoons cocoa
1 stick oleo
½ cup milk

Add 1 cup peanut butter, stir until peanut butter melts. Remove from heat. Add 1 teaspoon vanilla, 1½ cups cocoanut, 1½ cups rolled oats, uncooked. Set in a warm place for a few minutes, until oats swell. Add ½ cup chopped nuts. Blend well. Drop by teaspoons on wax paper and let set until cool.

ENGLISH COOKIES – Mrs. Michael Sember

350° – 15–20 minutes)

1 cup brown sugar
1 cup white sugar
1 cup lard (no substitute)
½ teaspoon salt
1 cup nuts (chopped)
½ teaspoon cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
2 eggs
5 cups flour
1 cup raisins (ground)
1 cup black cold coffee

Mix all ingredients together thoroughly and drop well rounded teaspoonsful 2" apart on lightly greased cookie sheets.

UNBAKED COOKIES – Margaret Kudelko

½ cup peanut butter
1¼ cups graham crackers
¼ cup sugar
1/3 cup white karo
½ teaspoon cinnamon
¼ teaspoon ginger

Mix all ingredients–roll into small balls. Don't bake. Roll in powder sugar.

CHOCOLATE SNOWBALLS – Mrs. Michael Sember

(375° – 12–15 minutes)

1 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla
1 square (1 ounce) chocolate, melted
2 cups sifted Robin Hood all-purpose flour
1 teaspoon salt
¼ cup chopped walnuts

Mix ingredients all together, roll into 1" balls and bake.

SNOWBALLS – Mrs. Michael Sember

1 cup soft butter
½ cup sifted powder sugar
1 teaspoon vanilla
2¼ cups flour
¼ teaspoon salt
¾ cup finely chopped nuts

Chill dough, roll into small balls. Place on ungreased cookie sheet. Bake at 400° until set but not brown. While still warm roll in powder sugar. Cool. Roll in sugar again.

SPANISH COOKIES – Mrs. Michael Sember

1 cup butter
½ cup sugar
2 egg yolks
2 cups flour
¼ teaspoon salt

Mix together and roll into small balls. Dip into well beaten egg whites and roll in nuts. Flatten on pan with bottom of glass. Bake at 350° for 5 minutes, remove from oven and make impression in center of each cookie with thumb. Return to oven and bake 15 minutes longer.

For a double recipe use 4½ cups of flour and double everything else. After cookies are cool fill impressions with any desired preserves, jelly or jam.

GREEK COOKIES – Mrs. Michael Sember

12 eggs
2 cups cooking oil
1 teaspoon vanilla
2 cups sugar
6 tablespoons baking powder
9 cups flour

Beat eggs well for 2 minutes. Add oil to eggs. Beat one minute more and add sugar, baking powder. Add flour, one cup at a time, beating after each addition. Do not allow dough to get too stiff. Cover with a towel for 6 minutes in a cool place. Roll into ropes. Cut into pieces about 3" long. Twist as for a pretzel. Brush with beaten egg. Bake at 350° for 20 minutes. When cool, frost with colored icing.

APPLE CRISP – Mrs. Michael Sember

4 cups sliced, cooked apples
1 tablespoon lemon juice
1/3 cup sifted enriched flour
1 cup oats (Mothers) uncooked
½ cup brown sugar
½ teaspoon salt
1 teaspoon cinnamon
1/3 cup melted butter

Place apples in greased, shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients; add melted butter mixing till crumbly. Sprinkle crumb mixture over apples. Bake 375° F, 30 minutes, or till apples are tender. (6 servings.)

DATE FILLED COOKIES

Cream–

¾ cup oil
¾ cup butter
¾ cup milk
juice of 1 orange
¾ cup sugar
1 tablespoon vanilla

Add to creamed mixture and mix–

3 cups flour
2 tablespoons baking powder
¼ tablespoon baking soda
grated orange rind

Cut dates in half. Using 1 tablespoon of dough, flatten and place date in center. Enclose the date with the dough. Bake at 350° F for 20 minutes.

PINEAPPLE NUT COOKIES – Mrs. Michael Dutzer

Mix together–

1 cup shortening
1 cup sugar
1 cup brown sugar
2 whole eggs
1 cup crushed pineapple
1 cup chopped nuts
1 teaspoon vanilla
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons baking powder
4 cups flour

Drop by teaspoonfuls on greased cookie sheets. Bake at 350° F for 15 to 20 minutes. Makes 4 to 5 dozen.

DREAM BARS – Irene Repas

¼ cup butter or margarine
½ cup light brown sugar
1 cup sifted flour

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2 eggs
1 cup light brown sugar
1 teaspoon vanilla
¼ teaspoon salt
1 cup corn flakes
1 cup moist cocoanut
1 cup chopped nuts

Cream butter, add the ½ cup sugar and cream well. Add flour. Press into a greased pan 9x13 inches. Bake in moderate oven 350° for 8 minutes. Remove from oven and put on the topping, made as follows:–beat eggs. Add sugar and beat until light. Fold in remaining ingredients. Sptead on top of baked crust. Bake about 20 to 25 minutes at 350°. Cut into squares while warm.

PINEAPPLE DROP COOKIES – Irene Repas

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 cup crushed pineapple (do not drain)
1 teaspoon vanilla
1 cup chopped nuts
1 teaspoon salt
1 teaspoon soda
2 teaspoons baking powder
4 cups sifted flour

Cream shortening, sugars, and eggs together. Add the rest of the ingredients. Drop by teaspoonfuls on baking sheet. Bake at 350° for 15 or 20 minutes.

NUT BUTTER COOKIES – Mrs. Edward S. Thomas

Sift together– 1 cup sifted flour
1/3 cup sugar
2/3 cup hazel nuts, walnuts or pecan nuts

Blend in– ½ cup soft butter with pastry blender

Roll out on floured pastry cloth 1/8" thick. Cut into rounds with floured 2¼" cutter. Place on ungreased baking sheet.

Bake in moderate oven 375°–7 to 10 minutes. These cookies are delicious plain, or make sandwich cookies. Chocolate butter filling or jam.

CHOCOLATE FILLING–

Cream– 2 tablespoons butter ½ cup confectioner sugar

Blend– 1 square melted and cooled chocolate.
Spread on cookies.

CHOCOLATE FROSTING

Cream– 1 tablespoon butter
1/3 confectioner sugar
1 egg yolk
1 square chocolate, melted and cooled.
Blend well.

JEWISH COOKIES – Mrs. John Yendrek, Sr.

1½ cups sifted flour
½ teaspoon salt
½ pound butter (room temperature)
3 egg yolks
3 tablespoons white distilled vinegar
3 tablespoons cold water
1 cup sifted flour

Combine the 1½ cups flour, salt and butter, rubbing butter into flour with fingers. Mix the egg yolks with a fork. Add vinegar and water. Add the 1 cup flour, sifting it into the egg mixture, mixing together lightly. Combine the mixtures and blend well with a fork. Store, covered, in the refrigerator overnight.

When ready to use, pinch off dough the size of a walnut and roll on a floured surface into a 2½ inch round. Place a level teaspoon of one of the fillings in the center. Pinch the sides together, forming a closed triangle over the filling. Cut the pinched edges about ¼ inch deep at ½ inch intervals to give a scalloped top when baked. Place on an ungreased baking sheet. Bake at 400° F for 20 minutes or until browned. Yield: 30 turnovers.

POPPY-SEED FILLING–

1 pound ground poppy seeds
2 cups milk
1 cup honey
½ cup chopped pecans
¼ teaspoon cinnamon
½ cup sugar

Place seed in a fine strainer and run water through it again and again. Place in double boiler with milk and cook over hot water until milk is absorbed. Add honey, pecans, cinnamon and sugar. Cook a few minutes, stirring until sugar is dissolved and honey is blended. Cool, cover and store in refrigerator. Yield: about 1 quart.

APRICOT FILLING–

1 pound dried apricots 3 cups water 3 cups sugar

Wash apricots, add water and cook over low heat until very soft, adding more water if necessary. Add sugar and heat, stirring constantly until fruit comes to a boil. Cool, cover and store in refrigerator. Yield: about 3 pints.

CHOCOLATE-WALNUT COOKIES – Irene Repas

Cream ½ cup shortening. Add ¾ cup sugar gradually and cream well. Beat in 1 egg. Stir in two 1-ounce squares unsweetened chocolate, melted. Add 1¾ cups sifted flour, ½ teaspoon soda, and ½ teaspoon salt, alternately with ½ cup milk. Mix well. Stir in 1 teaspoon vanilla and ½ cup chopped nuts. Drop dough by teaspoonfuls onto ungreased baking sheet. Leave 2 inches in between. Bake in hot oven 400° about 8 to 10 minutes.

While cookies cool, make the frosting:–Add enough milk or cream to 2 cups sifted confectioners sugar to make an easy-spreading frosting. Add 1 teaspoon vanilla. Drop 1 teaspoon frosting on center of cookie. Top with walnut.

JUBILEE JUMBLES – Irene Repas

½ cup soft shortening
1 cup brown sugar (packed)
½ cup white sugar
2 eggs
1 cup canned milk
1 teaspoon vanilla
2¾ cups sifted flour
½ teaspoon soda
1 teaspoon salt
1 cup chopped nuts

Mix thoroughly shortening, sugars, and eggs. Stir in milk, vanilla. Sift together flour, soda, salt and stir in. Blend in nuts. Chill 1 hour. Heat oven to 375°. Drop rounded tablespoonfuls 2" apart on greased baking sheet. Bake about 10 minutes, until delicately browned. While warm, frost with Burnt Butter Glaze.

BURNT BUTTER GLAZE:–Heat 2 tablespoons butter until golden brown. Beat in until smooth 2 cups sifted confectioners sugar and ¼ cup canned milk.

APRICOT BARS – Irene Repas

2/3 cup dried apricots
½ cup soft butter or margarine
¼ cup granulated sugar
1 1/3 cups sifted flour
½ teaspoon baking powder
¼ teaspoon salt
1 cup brown sugar, packed
2 eggs, well beaten
½ teaspoon vanilla
½ cup chopped nuts
confectioners sugar

Rinse apricots; cover with water; boil 10 minutes. Drain; cool; chop. Start heating oven to 350° F. Grease 8x8x2 pan. Mix butter, granulated sugar, and 1 cup flour until crumbly. Pack into pan. Bake 25 minutes.

Sift 1/3 cup flour, baking powder, and salt. In large bowl, with mixer at low speed, gradually beat brown sugar into eggs; mix in flour mixture, then vanilla. Stir in walnuts and apricots. Spread over baked layer. Bake 30 minutes, or until done; cool in pan. Cut into bars, then roll the bars in confectioners sugar.

BUTTER BALLS – Irene Repas

1 cup butter or margarine
½ cup sugar
2 eggs, separated
2¾ cups flour
finely chopped nuts
maraschino cherries

Cream butter, sugar, and flour together, then add egg yolks and mix well. Shape into balls the size of a walnut and roll in slightly beaten egg whites, then roll in finely chopped nuts. Put on cookie sheet. Press on cherry. Bake about 20 minutes at 375°.

CLOTHESPIN COOKIES

1 pound crisco
2 tablespoons sugar
1¼ cups water
3 cups flour
2 egg yolks

Sift flour and sugar together, cut ¼ of crisco into flour mixture. Add egg yolks to the water and stir; add to the flour mixture. Chill dough for 1 hour—then roll out and spread with 1/3 of the remaining crisco; fold and chill again, repeating the above process 2 more times. It takes four hours to make up the dough. Take small amounts of dough and roll out thin. Cut into strips about 5 inches long and 3 wide. Roll around clothespin; if they split they are rolled too tight.

Bake 425° for 8 minutes, then at 375° for 7 minutes. Allow to cool a few minutes. Fill when completely cooled.

FILLING:— Cook until thick 1 cup milk and 4 tablespoons flour; cool. Mix ½ pound crisco and 2 pounds powdered sugar together and 12 tablespoons marshmallow whip and 1 teaspoon vanilla. Cream well, add the thick mixture and beat until smooth.

PITZELS (Italian Cookies)

12 eggs
1 tablespoon anise flavor
½ cup oil
½ cup butter or oleo (melted)
½ cup crisco (melted)
4 to 5 cups flour, as needed
4 teaspoons baking powder
¼ teaspoon salt
3 cups sugar

Beat eggs; add sugar, shortening; sift flour, salt and baking powder; add to above mixture. Texture—like pancake. Pour on hot griddle with teaspoon. Flavor may be substituted.

TAFFY TREATS – Mrs. Pete Kernisky

1 1/3 cups ground walnuts
1/3 cup evaporated milk
¼ cup sifted powder sugar
¼ teaspoon salt

½ cup butter
1/3 cup sugar
¼ cup packed brown sugar
1 unbeaten egg
1 teaspoon vanilla
2 cups sifted flour

Combine 1/3 cup nuts, sugar and milk in small pan. Cook over medium heat, stirring constantly until thick. Cool. Cream butter, add brown sugar, powder sugar and salt. Cream well. Blend in egg and vanilla. Gradually add flour. Shape dough into 1 inch balls. Make depression in ball and fill with ¼ teaspoon nut mixture, reshape into ball, completely enclosing the filling. Place on lightly greased baking sheets. Bake 350° for 15–18 minutes. Cool. Insert a toothpick into top of each cooky. Dip in caramel coating; allow excess to drop off. Dip bottom of cooky into remaining walnuts. Place on cooling rack to set. (3 dozen.)

COATING– ½ pound (36) light candy caramels and 2/3 cup evaporated milk in top of double boiler; heat until candy melts. Stir occasionally. Keep mixture warm over hot water. If too thick, thin with 1 or 2 tablespoons water.

FRUIT BARS – Ann Ondich

1½ cups sugar
1 cup shortening (½ pound butter)
1 egg, beaten
3½ cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla
½ cup nuts
1 cup raisins
1 small bottle maraschino cherries, juice
1 orange–grated rind and juice

Cover raisins with water and bring to boil Boil until soft, about 2 minutes. Drain and reserve ½ cup water. Cream sugar and shortening, add egg and beat well. Sift flour, baking powder and salt together. Add to first mixture, alternately with the reserved raisin water to which has been added 1 teaspoon baking soda. Mix well and add orange rind and ½ of maraschino cherry juice. Add vanilla and remaining fruit-raisins, cherries and nuts which have been chopped coarsely. Mix well. Spread evenly in sheet pan 17x12. Bake 30 minutes–350°.

ICING–

½ pound box powder sugar
small amount of cream
juice of orange

Spread the above icing on bars while still hot.

DOUBLE FROSTED BROWNIES – Marcie Kostka

1½ cups soft oleo
3 cups sugar
6 eggs, unbeaten
1 cup cocoa
2¼ cups sifted flour
3 teaspoons vanilla
1½ teaspoons salt
1 cup chopped nuts

Cream shortening, add sugar slowly, blending well. Add eggs, one at a time–blend in cocoa, flour and salt. Add vanilla and nuts. This may be all mixed in electric mixer. Put batter in greased and floured cooky sheet (11x17). Bake 350° for 30 minutes.

FIRST FROSTING–

Cream ½ cup oleo; beat in 2 tablespoons instant vanilla pudding powder and 3 tablespoons milk. Gradually beat in 2 cups powder sugar. Spread on cooled brownies. Set aside to harden.

SECOND FROSTING–

3 tablespoons melted shortening
½ cup cocoa
1/3 cup milk
1½ teaspoons vanilla
3½ cups powder sugar
dash of salt

Mix melted oleo and cocoa, add milk and vanilla. Add powder sugar and salt slowly. Use more milk if necessary for spreading. 1 Box of Fudge Frosting Mix may be used for second frosting.

BROWN EYED SUSANS – Marcie Kostka

1 cup oleo
3 tablespoons sugar
1 teaspoon vanilla
2 cups flour
½ teaspoon salt

Cream oleo. Add sugar and vanilla, flour and salt. Roll level tablespoon of mixture in balls; flatten slightly. Place on cooky sheet. Bake 400° 10–12 minutes. (3 dozen)

FROSTING–

1 cup powder sugar
2 tablespoons cocoa
2 tablespoons hot water
½ teaspoon vanilla
nut halves

Mix sugar and cocoa. Add water and vanilla. Frost cooky and place nut half on top.

DATE NUT BREAD – Mrs. George Kotzak

1 package (7 ounces) dates (cut in pieces)
2 teaspoons baking soda
2 cups boiling water

Pour baking soda and water over dates.

Cream– 2 cups sugar
4 tablespoons butter
2 egg yolks

Add to dates; then add–

1 cup nuts
3½ cups flour
2 tablespoons vanilla

Fold in 2 beaten egg whites.
Bake 350° for 1 hour or until done.

CREAM PUFFS – Marie Toth

1 cup water
½ cup butter
1 cup flour
4 eggs, whole

Bring butter and water to a quick boil. Add sifted bread flour, lower flame and stir vigorously for 2 or 3 minutes, until mixture leaves sides of pan. Remove from heat and add eggs; one at a time, beating after each addition, until the dough is smooth and glossy. Drop mixture by tablespoons, 3 inches apart on greased cooky sheet. Bake 450° for 10 minutes–400° for 25 minutes. They should be puffed high and golden brown. Remove to wire cake rack and cool. Cut in halves and fill.

CREAM FILLING–

2 cups milk
¾ cup sugar
3 tablespoons flour
1 teaspoon vanilla
3 egg yolks

Warm milk, add sugar which has been mixed with the flour, beat egg yolks and add to the milk and cool until it coats the spoon. Cool and beat occasionally to prevent crust, add vanilla.

PILLOWS – Mrs. George Kerlick

6 cups sifted flour
1 pound butter
½ teaspoon salt
12 egg yolks
½ pint sour cream

Work flour, butter and salt, as for pie dough. Work in 12 egg yolks, and ½ pint sour cream; work until smooth. Roll into small balls, smaller than walnut. Put in refrigerator overnight. Take out a few at a time and roll at once on powder sugar; use a lot of sugar. Roll paper thin. Fill.

FILLING–

12 egg whites, beaten stiff — add 2 teaspoons real lemon juice
2 cups sugar — fold in 2 pounds ground walnuts

Put 1 level teaspoon filling on each circle. Fold dough over to form pillow. Bake at 350° for 15 minutes. When cool dust with powder sugar. Keep in cool place. They can be frozen.

FRUIT BARS – Mrs. George Andriyo

Cook 1 cup light raisins in 2½ cups of water. Cool and save 1 cup raisin juice.

Cream–
1 cup sugar
½ cup crisco
1 egg
1 teaspoon vanilla
dash salt

Add– 3 cups flour
1 tablespoon baking soda
1 cup cooked raisins
1 cup chopped nuts
1 small jar cherries, cut coarsely
1 cup raisin juice

Bake 350° for 30 minutes.

ICING–

2 cups confectioners sugar
juice from cherries
1 teaspoon almond extract
1 tablespoon butter

Combine all ingredients and cream well.

ENGLISH TEA COOKIES – Margaret Harmody

1 cup cooked raisins
1 cup brown sugar
1 cup white sugar
1 cup cold black coffee
1 cup shortening
2 eggs
3½ cups flour
1½ teaspoons baking powder
1 teaspoon soda
½ teaspoon salt
1 cup chopped nuts
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon cloves

Combine all ingredients and mix well. Grease and flour cooky sheet before putting batter in. Preheat oven to 350°–bake for 35 to 40 minutes.

ICING–

1 cup powdered sugar 1 teaspoon vanilla 1 tablespoon butter
milk (enough to spread evenly)

Ice while hot.

ROLLED OATS COOKIES – Mrs. George Yensick

1 cup sifted flour
1 teaspoon baking powder
2/3 cups shortening
1 cup brown sugar, packed
1 egg
1 teaspoon vanilla

Melt shortening, stir in sugar, beaten egg; beat well. Add vanilla; add sifted dry ingredients, oats, and 1 cup raisins.

Drop on greased cookie sheet by teaspoon. Bake at 350°, 15 to 20 minutes. (I usually add handful nuts as an extra.)

BUTTER BALLS – Gloria Becker

2 cups flour
¼ cup sugar
½ teaspoon salt
1 cup butter
2 teaspoons vanilla
2½ cups finely chopped walnuts

Mix all ingredients together. Roll into half inch balls and place on greased cookie sheet. Bake 30 minutes, 350°. As soon as they come out of oven roll in powdered sugar while the cookies are still hot. After they are cold, roll in powdered sugar again. (Makes about 70 cookies.)

COCOANUT PINEAPPLE SQUARES – Mrs. Mary Mickel

1 tablespoon butter
1 tablespoon sugar
1 cup flour
1 teaspoon salt
3 teaspoons baking powder
3 whole eggs – beaten well

Cream butter and sugar well. Sift flour, salt and baking powder and add to creamed mixture and mix until crumbly. Add ½ of eggs into flour mixture. Save the other ½ for filling.

Pat dough into square pan (small). To make in Jelly Roll Sheet Pan double recipe and also double filling.

FILLING–

1 cup crushed, drained pineapple
1 cup sugar
1 tablespoon melted butter
2 cups cocoanut
remaining half of beaten eggs

Mix all ingredients together. Put filling into crust and bake ½ hour at 350°. Cut into squares when cool.

"WHOOPIE PIES" – Mrs. George W. Martin

Cream together– 2 cups white sugar, 1 cup crisco
Add– 2 whole eggs, 2 egg yolks

4½ cups flour (all purpose) 2 teaspoons soda 1 teaspoon salt

Add gradually with–

1 cup cocoa mixed with 1 cup boiling water
1 cup sour milk
2 teaspoons vanilla

Drop by teaspoon on greased cookie sheet.
Bake 10 minutes, 375° oven temperature.

"FILLING"–

2 egg whites
3 cups powdered sugar
4 tablespoons flour
4 tablespoons milk
1 cup crisco
2 teaspoons vanilla

Mix at one time until thick and creamy, about 15 to 20 minutes. Use mixer at top speed. Place filling between two cookies, spread top with your favorite chocolate icing.

Place filling between two cookies, spread top with your favorite chocolate icing.

"WHIRLIGIGS" COOKIES – Mrs. George W. Martin

Cream–
½ cup brown sugar ½ cup cane sugar ½ cup butter

Add–
1 egg ½ cup peanut butter

Sift together–
1½ cups flour ½ teaspoon soda 1 teaspoon salt

Add– ½ teaspoon vanilla

Roll dough out between two sheets of wax paper.
Melt in double boiler 1 package of Nestles chocolate chips. Spread on the dough and roll up like a jelly roll.

Chill till firm in refrigerator, can be left overnight, but not necessary. Slice about ¼ inch thick slices, bake on greased cookie sheet about 12 to 15 minutes. 375° oven, or until light brown. It is best to leave out of refrigerator at least a half hour before you slice.

PRUNE COOKIES – Mrs. Joseph Lucas

2 cups brown sugar
2 eggs beaten
2/3 cup shortening
1½ cups cooked chopped prunes
1 cup nuts
1 teaspoon vanilla
3½ cups of flour
½ teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
½ cup milk

Method–Cream shortening, add sugar, cream together. Add eggs and mix thoroughly. Sift and measure flour, soda, baking powder and salt, alternate with milk. Add prunes and nuts and last the vanilla. Drop by teaspoon on greased cookie sheet. Bake 350°, 15 to 20 minutes.

COCOANUT SQUARES

Batter–

1 cup flour
½ cup butter
¼ teaspoon baking powder
½ cup brown sugar

Topping–

1 cup brown sugar
2 eggs
2 tablespoons flour
1/8 teaspoon salt
1 teaspoon vanilla
1 cup cocoanut
½ cup nut meats

1. Sift flour and baking powder, add the brown sugar. Cut the shortening into the dry ingredients as for pie crust.

2. Put into a waxpaper-lined pan. Bake 15 minutes, remove from oven, and add the topping.

Topping–Beat eggs; add sugar, then all remaining ingredients.

3. Spread over the pan of hot ingredients.

4. Return to oven and bake for 25 minutes longer.

5. Allow the finished baked product to remain in the pan while cooling. Before completely cooled cut into desired shape and size pieces.

ENGLISH COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
½ teaspoon salt
½ teaspoon cinnamon
1 teaspoon baking powder
2 teaspoons vanilla
½ teaspoon nutmeg
1 cup coffee
5 cups flour
2 cups raisins
1 cup chopped nuts
2 eggs
1 teaspoon soda

Cream sugar and shortening together. Add vanilla and eggs, beat well. Add the rest of the dry ingredients with coffee and mix well. Drop from teaspoon on greased cookie sheet and bake about 10 minutes in (350°F) oven.

FILLED BARS

1 cup sugar
1¼ cup oleo or butter
2 eggs
1 teaspoon vanilla
3¼ cups all purpose flour
1 teaspoon baking powder

Cream shortening and sugar. Add eggs, vanilla, flour and baking powder. Press through cookie press in straight slit. Make long strips. Bake 350° 5–6 minutes. Remove from oven and while still warm cut into 2" lengths. Put two together with jelly, icing or peanut butter. Dip ends in melted chocolate then ground nuts.

1 large package semi-sweet chocolate bits and 1½ tablespoons milk over hot water.

PLUMP MOLASSES COOKIES – Mrs. George Kerlick

½ cup shortening
½ cup sugar
1 egg
1 cup dark molasses
1 tablespoon lemon juice
3½ cups all purpose flour
1 teaspoon cinnamon
¾ teaspoon ground cloves
½ teaspoon ginger
2 teaspoons soda
½ teaspoon salt
1/3 cup boiling water

Cream shortening and sugar; beat in egg. Add molasses and lemon juice; blend well. Mix and sift dry ingredients; add to creamed mixture. Add boiling water; mix well. Chill thoroughly. Drop by teaspoonfuls on greased cookie sheets. Sprinkle with sugar. Bake 350°, 8 to 10 minutes. (Makes 4 dozen small cookies.)

For large cookies, drop by tablespoonfuls. Bake 10 to 15 minutes.

CHOCOLATE COCOA DROP COOKIES – Cheryl Sulick

Preheat oven 400°

½ cup shortening
1 cup sugar
1 egg
¾ cup buttermilk or sour milk
1 teaspoon vanilla
1¾ cups sifted flour
½ teaspoon soda
½ teaspoon salt
½ cup cocoa
1 cup chopped nuts or raisins

Mix thoroughly—shortening, sugar and egg. Stir in buttermilk and vanilla. Sift together the flour, soda, salt and cocoa. Mix the dry ingredients with the liquid. Stir in nuts or raisins. Chill. Drop from teaspoon about 2" apart on greased cookie sheet.

Bake 8–10 minutes, 400°.

NUTJAMMER COOKIES – Sue Sulick

1 cup butter
2 cups sifted flour
2 cups finely chopped nuts
12 ounce jar apricot or peach jam
1/3 cup confectioners' sugar
8 ounce package cream cheese
½ teaspoon baking powder
2 teaspoons sugar

Cream butter and cheese. Sift flour and baking powder and add to creamed mixture. Chill dough 2 to 3 hours. Heat oven to 375°. Mix nuts, jam and granulated sugar. Divide dough into 4 equal parts; work with ¼ dough at a time. Refrigerate remaining dough. Roll dough very thin (1/16") on lightly floured cloth-covered board. Cut 2" squares. Place on baking sheet. Place 1 teaspoon nut mixture in center of square and top with another square of dough. Press edges together with floured tines of a fork. Bake 15 to 20 minutes or until lightly browned. When completely cooled, sprinkle tops with confectioners' sugar. (Makes about 5 dozen.)

PINEAPPLE BARS – Mrs. George Kerlick

Simmer till thick–

1 can crushed pineapple (large)
½ cup white sugar
2 tablespoons cornstarch

¾ cup melted butter and spry
1 cup brown sugar
2 cups flour
1 teaspoon soda
2 cups quick oats
1 teaspoon vanilla

Combine and spread half of this mixture in greased pan–9x13x-1½". Top with pineapple and cover with other half of oatmeal mixture. Bake 375°–20 minutes. Cool. Cut into bars.

DATE OATMEAL BARS

2 cups dates (cut fine)
½ cup brown sugar
1 tablespoon flour
1 cup hot water

Simmer 10 minutes. Add 1 teaspoon vanilla.

1 cup brown sugar
2 cups all-purpose flour
1 teaspoon soda
2 cups quick oats
¾ cup melted butter and spry

Combine and spread half of mixture in greased pan (12x8x1). Cover with date mixture and again with oatmeal. Bake 375°–20 minutes.

CALLA LILIES – Mrs. Kenneth Yonkers

4 large eggs
1½ cups sugar
2 cups unsifted all-purpose flour
2 teaspoons baking powder
pinch of salt
¾ cup boiling water
1 teaspoon lemon or vanilla extract

Filling

1 cup sugar
1 egg white
1 cup unsweetened applesauce

Beat eggs thoroughly. Gradually add 1½ cups sugar and continue beating until thick. Sift flour with baking powder, and salt and add. Beat until well blended. Add boiling water, mixing constantly. Add extract. To bake, use aluminum cake pans turned upside down. Do not grease or batter will run together. Put teaspoon-

ful of dough on pan, spread to a circle with the bottom of the spoon like a large cookie. Put only 3 on a pan. Bake at 350° until straw-color (about 4 or 5 minutes). Remove from oven.

With pancake turner, quickly remove cakes and at once twist like cone, pinching at bottom to hold together. Work fast as they harden quickly. You can work with four or five pans, putting in each pan 5 minutes after the other. Continue using the same pans without washing. Scrape off the crust. Makes about 90 or 100 lillies. Fill just before serving.

FILLING–Combine applesauce, 1 cup sugar and unbeaten egg white. Beat with electric beater until thick as whipped cream, about 20 minutes. Instead of applesauce, frozen or fresh strawberries or raspberries when in season may be used. If frozen, use less sugar. Whipped cream also is delicious. Spoon filling into lilies leaving edge to be seen.

PINEAPPLE SQUARE COOKIES – Mrs. John Cefrick

Pastry–

3 cups flour 1 cup shortening juice of 1 orange

Mix well and add–

1 cup sugar 1 teaspoon lemon juice
3 teaspoons baking powder 3 eggs
1 teaspoon vanilla

Mix pastry well, then divide the dough into 2 sections. Roll 1 part to fit pan (cookie sheet). Then a layer of filling–followed with a layer of dough, which has been rolled thin. Sprinkle top of pastry with sugar and nutmeg which has been mixed together. Bake at 350° 30–35 minutes.

FILLING–

1 cup crushed pineapple (large) 1 cup sugar 1 teaspoon cornstarch

Mix and cook till thick.

NUT BUTTER COOKIES – Mrs. Edward S. Thomas

Sift together–

1 cup sifted flour
1/3 cup sugar
2/3 cup hazel nuts, walnuts or pecans

Blend in ½ cup soft butter with pastry blender. Roll out on floured pastry cloth 1/8" thick, cut into rounds with floured 2¼" cutter, place on ungreased baking sheet.

Bake in moderate oven 375° 7 to 10 minutes. These cookies are delicious plain, or make sandwich cookies, chocolate butter filling or jam.

CHOCOLATE FILLING–

Cream– 2 tablespoons butter
½ cup confectioner sugar

Blend– 1 square chocolate melted and cooled.
Spread on cookies.

CHOCOLATE FROSTING–

Cream– 1 tablespoon butter
1/3 cup confectioner sugar – blend well.

1 egg yolk
1 square chocolate – melted and cooled

OATMEAL COOKIES

¾ cup margarine
1 cup sugar
2 eggs
1 cup oatmeal or mothers oats
½ cup chopped nuts
1 cup chopped raisins
½ teaspoon vanilla
2 cups flour
½ teaspoon cinnamon
¼ teaspoon salt
1 teaspoon soda
2 tablespoons molasses

Cream margarine and sugar; add eggs and blend well. Add oat meal, vanilla and molasses; mix and add nuts and raisins and last add flour, soda and salt. Mold mixture by teaspoon into balls. Press down with a fork and bake 10 to 12 minutes at 375° in oven.

APRICOT DELIGHT – Mrs. Michael Polochak

4 cups flour
3½ teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 cup crisco
3 egg yolks
½ pint sour cream
grated rind of 1 lemon

Cut crisco into flour, add baking powder, salt, sugar and lemon rind. Add beaten egg yolks and sour cream. Mix well, divide dough in 3 equal parts, one for each layer.

Roll out first part of dough and place in a well greased pan, spread apricot filling on it. Roll out second piece of dough and place over apricot filling. Spread this layer with lekvar and nut filling then cover with remaining dough.

Bake for 1 hour in 350° oven. (Pan size 12"x17"x2")

FILLING–

1 pound dried apricots cooked till thick; sweeten with 1 cup sugar.
1 jar Lekvar and ½ cup ground nuts mixed with ½ cup sugar.

CHEESE TURNOVERS – Mrs. Mary Brzezinski

1 cup oleo
½ pound dry cottage cheese
1¾ cups sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt

Cut cottage cheese into oleo with a pastry blender. Add flour, baking powder and salt, sifted together. Blend until well distributed. Form dough into ball; wrap in waxed paper and chill 1 hour or over night. Roll out on a lightly floured pastry cloth or board to 1/8 inch thickness and cut twelve 4½-inch squares. Place mincemeat, jam or fruit fillings on half of each pastry and fold over to form triangle. Press edges together with a floured fork, prick surface, place on baking sheet, brush with beaten egg and chill 20 minutes. Bake in a hot oven (450°F.) 5 minutes, reduce temperature to 350°F. and bake another 10 or 15 minutes. Yield: 12 turnovers.

YEAST DATE COOKIES

Bake 12 to 15 minutes–400°.

5 cups flour
3 tablespoons sugar
1 teaspoon salt
2 whole eggs and 1 yolk (save white for tops of cookies)
1 cake yeast
2 tablespoons lemon juice
½ pound oleo or butter
¼ cup warm water
¼ cup sour cream

Mix flour, salt and sugar in a bowl, work in butter or oleo like for pie, dissolve yeast in warm water, to this add eggs, sour cream and lemon juice. Mix altogether. Let the dough set for 1 hour. Roll out on floured board. Cut dough with round cutter. Place filling in center of each roll as desired. Brush with slightly beaten egg whites and bake on greased cookie sheet.

FILLING–

1 package dates, cut fine
juice of 1 lemon
1 cup chopped nuts
1 cup water
¾ cup sugar

Cook until thick, add nuts and cool.

"ROCKS" – Pauline Golub

1 cup butter
2 cups brown sugar
1 teaspoon soda
1/3 cup hot water
3 eggs, beaten together
1½ cups of raisins
1½ cups broken walnuts
3 cups flour
1 teaspoon cinnamon

Mix all together and drop by teaspoon and bake in quick oven at 375° for 20 minutes.

CHIP TOPPED DATE BARS – Mrs. Edward S. Thomas

1½ cups sifted all purpose flour
½ teaspoon salt
¼ teaspoon baking soda
¾ cup butter
1 cup granulated sugar
2 eggs
1 package dates (7 ounces)
1 tablespoon firmly packed light brown sugar
1½ cups coarsely chopped nuts
1 cup glazed chocolate chips

Measure sifted flour, add salt and soda, and sift again. Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Gradually add the flour mixture. Beat until well blended. Fold in dates. Spread in a greased 13x9x2 inch baking pan. Sprinkle with chips. Press into mixture. Sprinkle nuts and brown sugar on top.

Bake in moderate oven 350° for 25 to 30 minutes or until golden brown. Cool. Cut into small bars. Makes about 3 dozen.

COTTAGE CHEESE COOKIES – Mrs. Edward S. Thomas

¾ cup oleo
¾ cup cottage cheese
1 cup sugar
2 eggs
½ teaspoon baking soda
2¼ cups flour
1 teaspoon vanilla
½ teaspoon baking powder
¼ teaspoon salt
1 cup crushed pineapple
1 cup chopped nuts

Cream oleo, cheese and sugar together. Beat in 2 eggs and vanilla. Add sifted dry ingredients alternately with pineapple and nuts. Drop by teaspoon in crushed corn flakes. Top with 1/8 of maraschino cherries. Bake at 375° for 15 minutes. Makes about 6½ dozen.

CHOCOLATE THUMB PRINTS – Mrs. Edward S. Thomas

½ cup shortening, part butter
½ cup sugar
1 egg yolk
½ teaspoon vanilla
1 square unsweetened chocolate, melted
1 cup sifted flour
¼ teaspoon salt

Heat oven to 350°. Mix well shortening, sugar, egg yolk, vanilla, and melted chocolate. Mix flour and salt and stir in. Roll 1 teaspoon of dough into balls. Dip in slightly beaten egg white and roll in finely chopped nuts. Place on baking sheet and press thumb into center of each. Bake 10 to 12 minutes.

Fill cooled thumb prints with jelly, cherries.

APRICOT DELIGHT – Mrs. Michael Polochak

4 cups flour
3½ teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 cup crisco
3 egg yolks
½ pint sour cream
grated rind 1 lemon

Cut crisco into flour. Add baking powder, salt, sugar, lemon rind. Add beaten egg yolks and sour cream. Mix well. Divide dough in 3 equal parts, one for each layer.

Roll out first part of dough and place in a well greased pan. Spread apricot filling on it.

Roll out second piece of dough and place over apricot filling. Spread this layer with Lekvar and nut filling, then cover with remaining dough. Bake for 1 hour in 350° oven. Pan size 12"x17"x2".

FILLING–

1 pound dried apricots cooked till thick; sweeten with 1 cup sugar; 1 jar Lekvar and ½ cup ground nuts mixed with ½ cup sugar.

"CRUNCHY SUGAR BALLS" – Mrs. John Chovan

1 package semi-sweet chocolate pieces
3 tablespoons light corn syrup
½ cup orange juice
2½ cups crushed vanilla wafers
½ cup powdered sugar
1 cup nutmeats, finely chopped

Melt chocolate pieces over hot (not boiling) water, remove from heat; add corn syrup and orange juice. Combine the vanilla wafers, powdered sugar, and finely chopped nutmeats; add to chocolate mixture, and mix well. Let stand for about 30 minutes. Then put into 1 inch balls and roll in granulated or powdered sugar. Let the balls ripen for at least several days in a covered container. Makes about 4½ dozen.

FRUIT DROPS – Mrs. Anna Warso

1 cup soft shortening
2 cups brown sugar
2 eggs
½ cup sour milk or butter milk
3½ cups sifted all purpose flour
1 teaspoon soda
1 teaspoon salt
1½ cups broken pecan meats
1 cup candied cherries halved
1 cup cut-up dates

Mix sugar, shortening, and eggs together thoroughly. Stir in sour milk or buttermilk. Sift flour, soda, and salt together and stir into liquid mixture. Stir in pecans, cherries, and dates. Chill at least 1 hour. Drop rounded teaspoonfuls about 2 inches apart on a lightly greased baking sheet. Bake at 400° for 8 to 10 minutes or until set.

"PRUNE SQUARES" – Pauline Golub

1 pound cooked prunes
½ of 1 large package chocolate chips
1 cup shortening
3 cups sugar
5 eggs
5 cups flour
2 teaspoons baking powder
2 tablespoons vanilla
1 cup chopped nuts
1½ teaspoons soda

Cream shortening and add sugar, then whip. Add eggs – one at a time and then whip. Sift dry ingredients. Mix soda and prunes until blended and add to mixture (with hands). Add vanilla, chocolate, and nuts. Spread in two large pans or three cookie sheets. Bake at 350° for 45 minutes. While warm ice with lemon icing. Cut in strips or squares.

"CHOCOLATE SUNDAE COOKIES" – Mrs. William Anton

½ cup butter
2 3 cup brown sugar
1 egg
2 squares chocolate (melted)
½ teaspoon soda
½ teaspoon salt
¼ cup maraschino cherry juice
1½ cups flour
2 tablespoons milk
¼ cup chopped maraschino cherries
½ cup chopped nuts

Cream butter and brown sugar. Add eggs and melted chocolate. Sift flour, soda and salt together. Add cherry juice and milk alternately with flour, then add nuts and cherries. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 12 to 15 minutes. Place ½ marshmallow on each cookie while still hot. Ice with your favorite chocolate icing and place walnut half or cherry on top.

"PEEK-A-BOO DATES" – Mrs. Matt Wansack

2 cups flour
2/3 cup butter
2 teaspoons grated lemon rind
1 to 1¼ cups cottage cheese
1 pound pitted dates
1 egg white
3 tablespoons sugar

Sift flour, measure into large bowl. Cut butter into flour with pastry blender until it almost disappears. Sift in grated lemon rind. Add cottage cheese (which has been rubbed to a creamy smoothness with a wooden spoon) and mix lightly until mixture holds together. Roll pastry thin on lightly floured surface. With a sharp knife, cut dough into 2½ inch squares and place a date on each square and roll up. Press the corners firmly to the dough. Brush lightly with egg white–sprinkle with sugar. Place on ungreased cookie sheet. Bake in a moderate oven (375° F.) for 15 to 20 minminutes. Makes 3 to 3½ dozen.

EASY FILLED COOKIES – Mrs. Anna Warso

1 cup soft shortening
2 cups brown sugar (packed)
2 eggs
½ cup water or buttermilk
1 teaspoon vanilla
3½ cups sifted Gold Medal flour
½ teaspoon salt
1 teaspoon soda
1/8 teaspoon cinnamon

Heat oven to 400° (moderately hot). Mix thoroughly shortening,

brown sugar and eggs. Stir in water and vanilla. Sift together and stir in flour, salt, soda and cinnamon. Drop with teaspoon on ungreased baking sheet. Place ½ teaspoon date filling on dough; cover with another ½ teaspoon dough. Bake until lightly browned, 10 to 12 minutes. (5 to 6 dozen cookies.)

DATE FILLING–

2 cups dates, finely cut up
¾ cup sugar
¾ cup water
½ cup chopped nuts, if desired

Cook together slowly, stirring constantly until thickened, dates, sugar, water. Add nuts. Cool.

GERMAN ALMOND COOKIES – Mrs. Anna Warso

1 cup shortening
2 cups light brown sugar
1 cup almonds (cut fine)
3 eggs
1 teaspoon vanilla
1 teaspoon clove
2 teaspoons cinnamon
½ teaspoon nutmeg
1 teaspoon soda
½ tablespoon salt
3½ cups flour

Cream sugar and salt, add eggs one at a time. Add almonds and vanilla. Mix spices, salt, and soda with flour. Add mixture and chill over night. Mold mixture into balls, then press down with fork. Sprinkle with sugar and then bake for 12 minutes at 350°.

APPLESAUCE COOKIES – Mrs. Pauline Sump

½ cup crisco
1 cup sugar
1 egg
1 cup applesauce
2½ cups sifted enriched flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
¼ teaspoon ground cloves
½ teaspoon cinnamon
½ cup seedless raisins
½ cup chopped nuts

Blend crisco, sugar and egg. Add applesauce. Stir in combined dry ingredients, then raisins and nuts. Drop from teaspoon 2" apart on a baking sheet which has been greased. Bake in moderate oven 375° about 10 minutes or until lightly browned. Makes 7 dozen 1½ inch cookies.

CHOCOLATE BARS – Mrs. John Sabol

Sift together–

1½ cups flour
½ teaspoon baking powder
½ teaspoon salt
4 tablespoons cocoa

In another bowl cream–

1 cup shortening
1½ cups sugar

Add– 4 eggs
sifted ingredients
2 teaspoons vanilla

Bake 350°–25 minutes.
Cover with marshmallows. Put back in oven for 2 or 3 minutes.
Cover with fudge icing.

FUDGE ICING–

1½ squares bakers chocolate (shave it)
1½ cups white sugar
7 tablespoons milk
pinch salt
2 tablespoons shortening
2 tablespoons butter
1 tablespoons white corn syrup

Bring slowly to a boil. Stir constantly. Boil briskly 2 or 3 minutes. Cool to lukewarm and add 1 teaspoon vanilla and beat until it is of spreading consistency. If too thick add a little cream or milk. Spread over the melted marshmallows.

TURNOVERS – Mary Anne Moro

4 cups flour
2 teaspoons baking powder
4 tablespoons sugar
¼ teaspoon salt
2 egg yolks
about 1½ cups ice water
4 tablespoons vinegar

Mix above as for pie crust.
Cream together–

2 cups crisco plus 4 tablespoons flour

Roll dough on lightly floured board. Spread 1/3 of mixture on dough and fold bringing each end of the rectangle to center. Press down firmly. Bring one half of dough over other half. Turn one end of dough toward you. Place in large bowl, cover with waxed paper and refrigerate for ½ hour. Repeat same process two more times. Then–leave overnight in refrigerator. (Actually–the longer this dough is refrigerated, the flakier it will be.)

Cut dough in three pieces. Roll out on lightly floured board, as for pie crust. Cut in squares. Fill with Thank-You pie filling such cherry or apple (add sugar, cinnamon and nutmeg to apple filling before using), or your own filling.

Bake on ungreased cookie sheet at 400° about 15 minutes, or till lightly browned. Cool. Sprinkle with powdered sugar.

CHOCOLATE NUT SQUARES – Mrs. John Hvozda

2 cups flour
½ cup crisco
pinch salt
4 tablespoons sugar
2 whole eggs

Cut mixture as for pie crust. Add eggs last. If dry—add a little milk. Roll out in two sheets.—One for top and one for bottom crust. Put aside.

FILLING–

8 egg yolks—cream with 1 2/3 cups sugar
1 teaspoon vanilla
2 teaspoons baking powder
½ cup chopped nuts
2 squares unsweetened chocolate - melted

Beat egg whites. Fold in above mixture. Pour on crust—cover with extra crust. Bake at 350° for 1 hour, 15 minutes.
(This recipe was brought over from Europe)

WALNUT TOFFEES (small cupcake cookies) – Mrs. John Sabol

1 stick oleo
1–3 ounce cream cheese
1 cup flour
1/3 or ¼ cups sugar

Mix and put into small muffin tins and shape like cups.
Fill with–

1 egg, slightly beaten
¾ cup brown sugar
1 tablespoon oleo
dash salt
1 teaspoon vanilla
½ cup nuts

Bake 350° 10 to 15 minutes. Reduce heat to 250° till brown.

FRUIT COCKTAIL COOKIES

1 cup shortening
1½ cups sugar
3 tablespoons molasses
3 eggs, well beaten
1 teaspoon cloves
1 teaspoon soda
½ teaspoon salt
3½ cups flour

1 teaspoon vanilla
3 tablespoons hot water
1 teaspoon cinnamon
1 cup raisins
½ cup nuts
1 large fruit cocktail drained

Cream shortening and sugar. Add molasses and beaten eggs—also water to which soda has been added. Sift flour, spices and salt. Add to creamed mixture—alternating with fruit. Add raisins. nuts and vanilla. Drop by teaspoonfuls on greased cookie sheet. Bake 375°—15 minutes.

APRICOT COOKIES – Mrs. Nevin Miller

4 cups pastry flour
½ pound butter
6 egg yolks
1 ounce yeast (½ bakers yeast) dissolve in ½ cup lukewarm milk
2 tablespoons sugar
1 pound walnuts—ground

Mix flour and butter as for pie dough. Add egg yolks, sugar and yeast. Blend. Divide dough into 3 parts. Roll out one part and and place on cookie sheet. Spread with apricot jam and sprinkle with nuts. Repeat same for second layer. Top with layer. Let stand for about 1 hour. Bake in moderate oven for 25 minutes.

Make meringue from 6 egg whites and 6 tablespoons sugar. Spread on baked layers with few nuts. Brown in oven—watch carefully. When cool, slice with sharp knife in desired pieces. These are nice for special occasions—any flavor may be substituted for apricot.

"PECAN TARTS" – Mrs. Anna Warso

1—3 ounce Philadelphia cream cheese
¼ pound butter (1 stick)
1 cup flour

Cream butter and cheese, mix well and add flour. Make 24 balls and put into small cake tins. Shape as for tart. Fill bottom of tarts with nuts. Put ¾ teaspoon filling or more over nuts in each tart. Place more nuts on top. Makes 2 dozen.

"Filling for Pecan Tarts"—

¾ cup light brown sugar (firmly packed
2 tablespoons melted butter
2 eggs
1 teaspoon vanilla
Pecans ground coarsely or chopped in pieces

Place coarsely chopped nuts in bottoms of tarts. Beat eggs slightly with fork. Add sugar then melted butter, salt and vanilla. Put on top of pecans then put few more pecans on top of filling. Bake at 350° for 30 minutes.

COCOA BROWNIES –Ann Goda

2½ cups flour
1 teaspoon baking powder
1 teaspoon salt
5 eggs
¾ cup cocoa
2 cups sugar
1 teaspoon vanilla
1 cup oleo
¼ cup milk
1 cup nuts

Mix oleo and sugar. Add eggs, one at a time and beat. Blend cocoa and milk, and add to mixture. Beat in dry ingredients. Add vanilla and nuts. Bake at 350° for 25 minutes. Do not overbake.

"BROWNIES" – Mrs. John Chovan

2 cups white sugar
½ cup melted butter

Cream these two together, then add 4 eggs, one at a time and beat well. Add–

½ cup melted chocolate
1 cup nuts
1 cup Swans Down cake mix flour, mixed with ¼ teaspoon baking powder

Bake 23 to 28 minutes at 325°. Take out while still moist and do not overbake. (very moist)

"BROWNIES" – Mrs. William Anton

2 cups flour
1 teaspoon baking powder
1½ teaspoons salt
4 well beaten eggs
2 cups sugar
1 1/3 cups oil
4 squares melted chocolate
2 teaspoons vanilla
1 cup chopped nuts

Sift together flour, baking powder, and salt. Cream together oil and sugar, add eggs and beat well. Add melted chocolate and vanilla, then add flour and chopped nuts. Bake at 350° from 25 to 30 minutes on a 10 by 15 inch cookie sheet. Ice with chocolate icing and cut into squares.

"HEDGE HOGS" – Helen Kudelko, Mary Kernisky

2 cups coarsely chopped walnuts
1 cup dates
2 cups cocoanut
1 cup brown sugar
2 eggs, beaten

Mix dates and nuts. Add 1½ cups cocoanut, sugar, and beaten eggs. Shape into balls and roll in remaining ½ cup cocoanut. Bake on a greased sheet at 350° for 10 to 12 minutes. Makes 4 dozen cookies.

SNICKERDOODLES – Mrs. Michael Dutzer

Mix together – 1 cup shortening
1½ cups sugar
2 eggs

Sift together and stir in–
2¾ cups sifted flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon salt

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of cinnamon and sugar. Put on ungreased cookie sheets and bake until light brown, but still soft. Bake at 400° F. for 8 to 10 minutes. Makes about 5 dozen cookies.

WRITE EXTRA RECIPIES HERE:–

Pies

APPLE MYSTERY PIE – Mrs. Michael Durisko, Jr.

2 cups water
1¼ cups sugar
2 teaspoons cream of tartar
31 Ritz crackers
1 recipe of double pie crust

Bring first 3 items to a rolling boil; add the crackers and boil for a couple of minutes. Remove from the stove and cool.

Make your one pie crust, line bottom. Pour mixture in, sprinkle cinnamon over it, then cover with crust. Bake at 400° for about 20 minutes or until light brown according to oven.

OLD FASHIONED BUTTERSCOTCH PIE – Mrs. Steve Chesmar

1 – 8 or 9 inch baked pie shell

1 cup brown sugar, well packed
2 tablespoons flour
1 cup cold water
pinch salt
2 eggs, separated
2 tablespoons butter or margarine
1 teaspoon vanilla

Add flour and salt to brown sugar. Mix well and add water. Cook till thick. Add egg yolks beaten, add butter. Cook a short while longer; stirring all the time. Remove from heat, add vanilla. Cool and put in pie shell. Top with meringue and bake until brown.

MERINGUE:–2 egg whites, beaten 5 tablespoons sugar

MOCK APPLE PIE – Mrs. Mary Kernisky

2 cups water
1 cup sugar
2½ teaspoons cream of tartar

Boil water and sugar 2 minutes. Take off heat and add cream of tartar.

Mix–
½ teaspoon cinnamon
¼ teaspoon nutmeg
2 teaspoons butter
½ lemon (juice and rind)

Combine above ingredients and add to sugar mixture. Add 20 Ritz Crackers and let boil for 2 minutes. Put aside and make double crust. Fill and bake at 350° until brown.

DUTCH APPLE PIE – Marie Toth

Pie Dough–

2 cups flour
¾ cup shortening
dash salt
6 tablespoons water

Filling–

4 cups apples
¼ cup boiling water

Steam for 5 minutes then let cool.

Add–

1 cup seedless raisins cut in halves
¾ cup sugar
2 tablespoons tapioca
dash salt

Bake: 425° for 45 minutes.

PASTRY – M. C.

2 cups sifted Golden Dawn enriched flour
1 teaspoon salt
2/3 cup, plus 2 tablespoons shortening
4 to 5 tablespoons cold water

Sift flour and salt into mixing bowl. Cut in shortening with pastry blender until mixture has the consistency of very coarse meal. Sprinkle water over flour-shortening mixture. Stir with a fork until flour is moistened. Gather dough together with fingers so it cleans the bowl. Press firmly into a ball. Roll out. For a single crust, prick pastry thoroughly to prevent puffing during baking. Bake in a hot oven (450°) 10 to 12 minutes, or until golden brown. Yield: 2 single crusts or 1 double crust pie.

STRAWBERRY RHUBARB CHIFFON PIE

1 pound fresh rhubarb
½ cup water
¾ cup sugar
2 envelopes unflavored gelatin
1/3 cup water
1 package (10 ounces) frozen, sliced strawberries
2/3 cup evaporated milk, chilled
1 tablespoon lemon juice
1 9-inch baked pastry shell

Wash rhubarb. Cut off and discard root ends and leaves. Cut stalks crosswise into ½-inch slices. Mix sugar and the ½ cup water in a medium-sized saucepan. Add rhubarb and bring to a rolling boil over medium heat. Reduce to simmer and cook, stirring oc-

casionally, until rhubarb is saucelike, about 12 minutes. While rhubarb is cooking, sprinkle gelatin over the 1/3 cup water; let stand 5 minutes to soften. Add softened gelatin to hot cooked rhubarb and stir until gelatin is dissolved.

Add frozen strawberries and stir until thawed and separated. Cool, then chill until mixture begins to set. When almost set, whip icy cold evaporated milk in small bowl of electric mixer until it is stiff and will hold a peak. Beat in lemon juice. Fold rhubarb mixture into the whipped evaporated milk, lightly but thoroughly. Chill for about 5 minutes until mixture firms slightly but will still spoon smoothly. Turn into baked pastry shell. Chill until set, 2 to 3 hours. Makes 6 to 8 servings.

FRESH STRAWBERRY GLAZED PIE – Mrs. Pete Kernisky

Make single Crust; bake, cool before filling.

2–3 ounce packages cream cheese
4 tablespoons cream (sweet or sour)
1 quart ripe berries (whole)
¾ cup water
1 cup sugar
3 tablespoons cornstarch
1 teaspoon lemon juice

Mash cheese with fork; mix with cream, beat until cheese is light and fluffy. Wash and hull berries, drain well. Add 1 cup mashed berries to the water and simmer for about 5 minutes, reserve the remaining berries for the filling. Mix sugar and cornstarch together. Stir in the cooked fruit, stirring constantly until syrup is clear and thick, stir in lemon juice, cool slightly. Spread cheese over bottom of crust. Cover the cheese with remaining uncooked berries. Glaze berries by pouring the thickened fruit syrup over the berries. Syrup will ooze between whole berries. Chill pie before serving.

STRAWBERRY-RHUBARB PIE – Mrs. M. Volansky

Combine:–

2 cups sliced rhubarb
2 cups hulled strawberries
1 cup sugar (use ½ cup if sweetened berries are used)

Mix 2 tablespoons cornstarch with sugar; add to fruit. Cook until slightly thickened. Pour into baked crust. Chill and serve plain or with whipped cream.

NOTE:–May be baked in an unbaked crust, as a double crust pie–but do not cook fruit first; just combine with sugar and cornstarch. Pour into crust and cover with other crust.

Bake 40 minutes at 425°.

FRENCH STRAWBERRY PIE – Ann Paczak

1 package cream cheese (3 ounces)
1 quart fresh strawberries
1 cup sugar
3 tablespoons cornstarch
¼ cup water
1 cup whipped cream

Cook sugar, cornstarch, water and crushed berries. Save enough berries to decorate top of pie. Mash cream cheese and spread over bottom of cooked pie shell. Add berries and decorate top with whipped cream and berries.

QUICK STRAWBERRY PIE – Ann Goda

1 quart strawberries
1 cup sugar
1 baked pie shell
3 tablespoons cornstarch

Pick out large berries. Mash remaining ones. Cook with 1 cup sugar and cornstarch for 10 minutes until thick. Cool. Pour into crust. Serve with whipped cream.

RHUBARB CREAM PIE – Marie Toth

1–9 inch pie shell

1½ cups sugar
3 tablespoons flour
½ teaspoon nutmeg
1 tablespoon butter
2 beaten eggs
3 cups cut rhubarb

Blend sugar, flour, nutmeg and butter. Add eggs, beat until smooth. Pour mixture over rhubarb in pastry lined pie pan. Make lattice top crust. Bake 450° for 10 minutes–350° for 30 minutes.

RASPBERRY CHIFFON PIE – Mary Lou Yonosik

1 package raspberry jello
1 cup boiling water–juice from berries making 1½ cups of liquid
1/3 cup sugar
pinch salt
2 tablespoons lemon juice, (I prefer 1 tablespoon)
½ pint whipping cream
1 package frozen red raspberries (unthawed)

When jello is dissolved, allow to chill like jelly. Beat jello until fluffy; add whipping cream (whipped into peaks). Fold in drained berries. Chill to firmness. This makes two good sized pies. Put a few berries on top if so desired.

PECAN PIE

3 eggs
½ cup sugar
1 cup dark Karo
1 teaspoon vanilla
¼ cup melted butter
pinch salt
1 cup broken pecans

Mix syrup, sugar and vanilla. Add beaten eggs and melted butter. Place pecans in unbaked shell and add filling. Bake 350° until set. (45 minutes.)

PEACH MELBA PIE (9" Pie) – Mrs. Gloria Dutzer

3 cups fresh pared peach slices (about 6 peaches)
¾ cup sugar
1/8 teaspoon salt
2 tablespoons quick cooking tapioca
½ cup fresh red raspberries (or frozen)
1 tablespoon butter or margarine

Combine peach slices, sugar, salt, and quick cooking tapioca and arrange in pastry lined pan. Sprinkle raspberries over peaches. Dot with butter. Lay pastry strips over top of filling, criss-crossing them to make attractive lattice top. Brush strips with cream and sprinkle with sugar. Bake on lower shelf. (425° – 50-60 minutes.)

DELICIOUS PEACH CREAM PIE – Mrs. John Chovan

6 peach halves
1/3 cup sugar
¼ teaspoon salt
2 beaten egg yolks
2 stiff beaten egg whites
½ recipe plain pastry
1 tablespoon enriched flour
1 cup milk
1 tablespoon melted butter

Arrange peaches with cut side down in 9" pastry lined pie pan. Mix sugar, flour and salt. Combine milk, egg yolks and melted butter; add to dry ingredients; beat smooth. Fold in egg whites; pour over peaches. Bake in hot oven 450°–10 minutes; then 350°–30 minutes, or until mixture doesn't adhere to knife.

PLAIN PASTRY–

2 cups enriched flour
2/3 cup shortening
1 teaspoon salt
4 to 6 tablespoons cold water

PECAN TARTS – Mrs. Michael Sember

Cream ¼ pound oleo and 3 ounce package cream cheese. Add 1 cup flour and mix. Make 24 small balls and flatten into tart pans.

FILLING–

2 eggs, break yolks with fork, do not beat
Add 1½ cups light brown sugar
2 tablespoons melted butter
dash salt
½ teaspoon vanilla
2/3 cup chopped pecans

Mix well and put into tarts. Bake at 350°–30 minutes, or until a delicate brown.

"CHOCOLATE CHIP CUSTARD PIE" – L. G.

4 beaten egg yolks
½ cup sugar
2 cups milk, scalded
1 tablespoon unflavored gelatin
¼ cup cold water
1 teaspoon vanilla extract
½ cup chipped semi-sweet chocolate
4 egg whites
½ cup sugar
¼ teaspoon cream of tartar

Beat egg yolks and ½ cup sugar; slowly add hot milk; cook in double boiler until thick. Add gelatin softened in cold water and vanilla; stir until gelatin dissolves. Cool and pour into Graham-Cracker Crust and sprinkle with chocolate. Beat egg whites until foamy; add cream of tartar and mix until stiff. Add sugar and continue to beat until mixture is stiff enough to form a point that bends slightly. Spread over chocolate. Don't brown the meringue. Makes 1–9 inch pie.

CHOCOLATE MERINGUE PIE – Mrs. Gloria Dutzer

Sugar
½ teaspoon salt
¼ cup cornstarch
3 cups milk
3 squares unsweetened chocolate
3 eggs, separated
1 tablespoon butter
1½ teaspoons vanilla
Baked 9" pie shell

In heavy saucepan, mix 1¼ cups sugar, salt, and cornstarch. In another saucepan, scald milk and add chocolate, stir until chocolate is melted. Beat until smooth with rotary beater. Gradually stir into first mixture and cook over medium heat, stirring until thick. Boil a minute, remove from heat. Beat egg yolks slightly, stir in

small amount of chocolate mixture. Stir into mixture in saucepan and cook. Stir 1 minute. Add butter and vanilla. Cool slightly and pour into shell. Top with meringue–bake. Cool well.

CHERRY TARTS – Mrs. Michael Durisko, Jr.

2 cups flour
¾ cup sugar
2 teaspoons baking powder
½ cup shortening
2 whole eggs slightly beaten
1 teaspoon vanilla

Mix all dry ingredients, add shortening and blend as for pie. Add the egg and vanilla and mix well; then pat or roll out in pan about 14x12 cookie sheet. Spread with 1 can of "Thank You" cherries or make own filling. Bake at 350° until edges are light brown. Remove from oven. Beat 3 egg whites, room temperature, with 2 tablespoons water and 6 tablespoons sugar and pinch of cream of Tartar. Beat until stiff but not dry. Spread over cherry filling, return to oven and finish baking until meringue is light brown. Cool and cut in squares.

VELVETY CUSTARD PIE – Mrs. Mary Rimko

(Bakes in 15 minutes.)

4 slightly beaten eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
2½ cups milk (scalded)
1–9 inch unbaked pastry shell

Roll out dough to less than 1/8 inch.

Thoroughly mix eggs, sugar, salt and vanilla. Slowly stir in hot milk. At once pour into unbaked pastry shell. (To avoid spills fill at oven.) Dash top with nutmeg. Bake in very hot oven 475°F–5 minutes. Reduce heat to 425°F and bake 10 minutes longer or till knife inserted halfway between center and edge comes out clean.

Cool on rack. Serve cool.

FRUIT COCKTAIL PIE – Mrs. John Urdea

½ pound marshmallows
¼ cup milk
½ pint whipped cream
1 large can fruit cocktail (drained)

Put marshmallows and milk in double boiler until melted. Add whipped cream and well drained fruit cocktail.

CRUST–

25 graham crackers
1 tablespoon flour
1 teaspoon cinnamon
½ cup soft butter

Roll graham crackers fine. Add flour and cinnamon. Add soft butter and mix. Pack in waxed covered cake tin. Add fruit cocktail mixture and chill in refrigerator.

"PUMPKIN PIE" – L. G.

1½ cups pumpkin
¾ cup brown sugar
½ teaspoon salt
½ teaspoon ginger
1 teaspoon cinnamon
3 slightly beaten eggs
1½ cups milk
½ cup cream or evaporated milk
½ recipe plain pastry

Thoroughly combine pumpkin, sugar, salt, and spices. Add eggs, milk, and cream. Pour into 9 inch pastry lined pie pan. Bake in hot oven (450°) 10 minutes, then moderate oven (325°) about 30 minutes or until the mixture doesn't adhere to the knife. Serve cold, warm, plain, sweetened, or with whipped cream.

OLD FASHIONED PUMPKIN PIE – Mrs. Nevin Miller

3 eggs beaten
1½ cups brown sugar
3 cups cooked pumpkin
2½ teaspoons pumpkin pie spice
1 teaspoon salt
2 cups milk
1 cup cream or top milk
Plain pastry

Combine eggs, sugar and pumpkin, spice and salt. Mix well. Add milk and cream and stir well. Bake 450° for 15 minutes–turn temperature down to 325° for 30 minutes.

PUMPKIN CHIFFON PIE – Gloria Becker

Dissolve 1 package Knox gelatin in ¼ cup cold water.

1½ cups pumpkin
½ cup evaporated milk
½ teaspoon ginger
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
½ cup sugar
3 egg yolks

Mix all above ingredients together and cook until heated through.

Beat 3 egg whites until stiff and add ½ cup sugar to make meringue. When pumpkin mixture cools, fold in meringue.

Pour into Graham Cracker crust and cool.

GRAHAM CRACKER CRUST–

1½ cups fine Graham cracker crumbs
½ cup soft butter

Mix and press into 9" pie pan. Chill several hours.

WRITE EXTRA RECIPIES HERE:–

WRITE EXTRA RECIPES HERE:–

Candy

PEANUT BUTTER FUDGE – Ann Paczak

1 cup white sugar
1 cup brown sugar
2 tablespoons butter
½ cup evaporated milk
1 cup marshmallows
½ cup peanut butter

Cook sugars, butter and milk to 238° on candy thermometer. Before removing from fire add marshmallows,and peanut butter. Do not stir. Let cool to room temperature. Mix and pour into buttered pans.

NOUGATS – Mrs. Michael Sember

Oil two 8x8 inch cake pans.
Toast and set aside:
2 1/3 cups whole, unblanched hazel nuts.

Place in top of double boiler and cook for 1 hour (stirring occasionally):
1 cup honey
Remove honey from heat.
Beat until stiff peaks are formed:
2 eggs whites

Add beaten egg whites to honey, 1 tablespoon at a time, beating well with a wooden spoon after each addition.

Combine in a light colored skillet:
1 cup sugar 2 tablespoons water

Bring to boiling over medium heat and cook, stirring occasionally, until caramelized.

Add caramelized sugar to honey mixture, a tablespoon at a time mixing well after each addition. Remove mixture to heavy saucepan. Stirring constantly, cook over direct heat to 240° (soft ball stage) or until a small amount forms a soft ball in cold water. Remove from heat while testing. Add, all at once, hazel nuts and 2 cups whole unblanched almonds.

Mix well and quickly pour into greased pans. Cool 20 minutes. Cut nougats into pieces and wrap in wax paper. (32 1-inch pieces.)

CREAMY FUDGE – Mrs. Joseph Virostick

4 cups sugar
¼ cup butter or oleo
1 large can milk

Bring to boil, let boil 9 minutes, stirring occasionally. Add 1 pint Marshmallow Creme, 1 cup chopped nuts, 2 packages (regular size) chocolate chips, 1 teaspoon vanilla. Stir until creme and chips are melted. Pour into 9x12 buttered pan, let cool and mark. Makes approximately 5 pounds of fine candy.

POPSICLES – Mrs. John Sorokach

1 package cherry jello
1 package cherry Kool-Aide
2 cups hot boiling water
2 cups cold water
1 cup sugar

Mix all together and pour into molds.

CHOCOLATE SNOWBALLS – Mrs. John Klapach

1 package semi-sweet chocolate chips
3 tablespoons white corn syrup
3 cups sifted powdered sugar
1 cup chopped nut meats
1¾ cups crumbled vanilla wafers (approximately 3 dozen)
1/3 cup orange juice or coffee

METHOD–Melt chocolate bits over hot, not boiling water. Remove from heat. Add and knead well the corn syrup, sugar, nut meats, orange juice or coffee and vanilla wafers. Form into balls and roll in ½ cup sifted powdered sugar. Store covered overnight to ripen.

CARAMEL APPLES – L. G.

Generously grease baking sheet.
Wash and dry–
8 medium-size apples (2 to 3 pounds)
Insert 4 to 6 inch wooden skewers in stem ends. Set aside.

Mix in a large heavy saucepan–
1 1/3 cups (15-ounce can) sweetened condensed milk
½ cup granulated sugar
½ cup white corn sirup
1/3 cup firmly packed brown sugar

Stirring constantly, cook to 234°F (soft ball stage, remove from heat while testing).

Remove from heat and stir in–

1 tablespoon butter or margarine
1½ teaspoons vanilla extract

Quickly dip and twirl apples in sirup to coat evenly. Cool on a well-greased baking sheet, skewers upright. (8 Caramel Apples.)

POPCORN BALLS – L.G.

If using an electric popper, follow manufacturer's directions. Otherwise, for each pan of popcorn, heat in heavy skillet or saucepan having tight-fitting cover–

1 tablespoon hydrogenated-vegetable shortening, all-purpose shortening, lard or cooking oil for deep frying

Add enough popcorn just to cover the bottom of skillet, and cover tightly. Shake pan over medium heat until popping stops. Turn corn into large, warm bowl. In the same way, prepare–

10 cups popped corn

Sprinkle over popped corn and mix in–

1 teaspoon salt

Set aside.

Mix in large heavy saucepan–

1 cup firmly packed brown sugar
¾ cup white corn sirup
1½ teaspoons vinegar
½ teaspoon salt

Cook slowly until sugar is melted. Boil briskly to 280° F (soft crack stage, remove from heat while testing). Keep sirup boiling and slowly stir in–

½ cup evaporated milk

Bring to crack stage again.

Gradually pour hot sirup into center of the corn. With a long-handled fork, quickly stir and coat popcorn with sirup. As soon as it is cool enough to handle, with buttered hands, gather and press popcorn into firm balls. (10 large or 20 small balls.)

And for the "wee ones" who must have their hands in the candy making, there is this uncooked fondant that can't go wrong.

POTATO COCOANUT FONDANT – L. G.

1 medium sized potato
1 tablespoon corn sirup
2 cups confectioner's sugar
2 cups shredded cocoanut
1 teaspoon vanilla
chocolate

Bake potato until soft. Force through a coarse strainer or potato ricer. Stir corn sirup in slowly. Add confectioner's sugar gradually, stirring it in slowly. Add vanilla and cocoanut, working them until well blended. Press an inch thick into a small greased bread pan. Cover with a layer of melted semi-sweet chocolate. Chill until firm. Cut in squares.

"PEANUT FUDGE" – L. G.

3 cups brown sugar
2/3 cup milk
1 cup white sugar
1/3 cup condensed milk

Cook to soft ball 238°, add 1 pint marshmallow creme, 1 cup (chunk) peanut butter, 1 teaspoon vanilla. (Beat.)

NUT BRITTLE – L. G.

1½ cups shelled nuts (peanuts or other nuts as desired)
1 cup sugar
¼ teaspoon salt
½ cup corn sirup
½ cup water
1½ tablespoons butter or margarine
½ teaspoon almond extract

Use peanuts or other nuts as desired. Sprinkle with salt. Place in oven to become hot. Put sugar, corn sirup and water into a saucepan. Stir until it starts to boil. Wipe crystals from sides of pan with a pastry brush dipped in cold water. Cook to 296° or until mixture is very brittle when tried in cold water.

Add butter or margarine, extract and nuts. Turn onto a buttered tray or pan. As soon as cool enough to handle, pull and stretch as thin as possible. Break into irregular pieces.

CANDIED ORANGE PEEL – L. G.

6 to 8 oranges
2 teaspoons salt
2 cups extra fine granulated sugar
1 cup water
additional fine granulated sugar

Remove orange peel in wedges. Cut into thin strips. Cover 1 quart or 4 cups peel with water and salt. Boil 30 minutes. Drain. Cover with water again and simmer 15 minutes. Drain.

Combine 2 cups sugar and 1 cup water. Cook until sugar is dissolved. After that, wipe down crystals from sides of pan. Cook to long thread stage, 232 to 234°. Put in peel. Simmer 30 minutes.

Drain well. Roll in granulated sugar until well coated. Spread out on waxed paper to dry several hours. Store in tightly covered container. Makes about ½ pound peel.

Grapefruit Peel is prepared in exactly the same manner. It will naturally have a more tart flavor.

Fondant candies are always a part of the candy box. They can be used in many different ways.

FONDANT CANDIES AND BONBONS – L. G.

3 cups fine granulated sugar
¼ teaspoon cream of tartar
1 cup water
1 teaspoon vanilla extract

Combine sugar, cream of tartar and water in a saucepan. Place over a low heat and stir until sugar is dissolved. Cover. Boil 3 minutes. Remove cover, wipe down crystals from sides of pan. Boil to 240° or soft ball stage.

Keep sides of pan wiped free from crystals either with a pastry brush dipped in cold water or a soft cloth wrapped around the tines of a fork. Turn onto a lightly greased platter. Cool to lukewarm. 110°.

Beat and stir until creamy, about 4 minutes. Blend extract into candy. Divide in portions and tint with different colors, if desired. Knead to velvet smoothness. Store in tightly covered container for 24 hours. Then shape into bonbons and place on waxed paper to set. Some bonbons may be "sandwiched" between two pecan or walnut halves.

If desired, some may be dipped into chocolate.

Dipping Chocolate–

Use dipping chocolate purchased from confectioner's supply. Break into small pieces or grate. Put into a small saucepan or top of a double boiler. Place over warm, not hot water until melted. Drop in shaped fondants, one at a time, coating each one. Lift onto waxed paper as coated. Cool until firm.

"CHOCOLATE FUDGE" – Pauline Golub

¼ pound butter
4 cups sugar
1 can milk
1 tablespoon flour
1 large package chocolate chips
1 jar marshmallow cream
1½ cups nuts

Put butter, sugar, milk and flour in a pan and cook until it gets into a soft ball stage. Take off the heat, add chocolate chips and marshmallow cream and then whip until creamy and thick. Add the nuts, then pour into a greased pan and cool.

WRITE EXTRA RECIPIES HERE:–

Canned Goods

GREEN TOMATO RELISH – Marcie Kostka

1 peck green tomatoes
4 large onions
4 red peppers
1 large head cabbage
1 cup salt

Put through food chopper. Let it stand for 1 hour. Drain through colander.

HEAT–

10 teaspoons prepared mustard
10 teaspoons celery seed
½ gallon vinegar
1 tablespoon mustard seed
2 tablespoons turmeric
4 pounds sugar

Add drained vegetables to above solution and cook for 5 minutes. Put into sterilized jars and seal tight.

MIXED KOSHER STYLE DILL PICKLES, Canning – Irene Andriyo

carrots, cut in half lengthwise
onions, (whole, small)
hot peppers (one for each jar)
cauliflower, cut in medium size pieces
green tomatoes, whole
dill pickles

Solution–

3 pints cider vinegar
1½ cups salt
4½ quarts boiling water
clove of garlic for each jar
dill in each jar
1½ teaspoons alum

Put vinegar, salt and water into a large kettle and boil; add the alum just before using the vinegar. Put dill and a piece of garlic in each quart jar (sterilized). Pack with pickles and other mixtures, pour boiling vinegar in and add a grape leaf and some dill on top. Seal and let stand 3 or 4 weeks before using. This vinegar covers 8 or 9 quarts.

SWEET AND SOUR CUCUMBERS

½ dozen medium cucumbers
1 cup sugar
½ pint sweet whipping cream
1 tablespoon salt
1 small onion
pinch of pepper
½ pint vinegar

Mash, peel and slice cucumbers and place in earthen jar. Add salt and sliced onion.

CANNING TOMATOES – Mrs. George Andriyo

Select ripe firm tomatoes and wash. To peel dip in boiling water for a minute, then quickly slip off skins. Place in kettle with small amount of water, bring to rolling boil, stirring. Pack hot into clean, hot jars. Add 1 teaspoon salt into each quart jar. Apply caps. Process for 10 minutes in boiling water; seal caps tight.

BREAD AND BUTTER PICKLES – Mrs. George Andriyo

Place 6 cups of sliced cucumbers (1/8 inch slices) into brine made of 2 quarts water and ½ cup salt. Leave for 3 hours.

Bring to boil 3 cups Vinegar and 3 cups Water. Drain sliced cucumbers from brine, put sliced cucumbers in boiling Vinegar and water solution and simmer 8 minutes; drain and discard solution.

Mix: 2 cups vinegar 1 cup water

Dissolve:
2 cups sugar, (1 cup white, 1 cup brown)

Add: ½ teaspoon celery seed ½ teaspoon mustard seed
½ teaspoon turmeric

Simmer for 10 minutes. Put drained cucumbers in spiced vinegar and water solution, bring back to boiling for 10 minutes, fill quickly as possible into hot clean jars and seal at once.

SWEET PICKLES – Mrs. George Wansack

Wash and weigh 8 pounds pickles. The small ones are the best. Cover with 1 gallon (cold) water and 2 cups salt. Let stand 4 days then wash pickles and cover with cold water and let stand 3 days. Drain again and cut lengthwise. If the pickles are very small jag with a fork. Place pickles in a large kettle. Add 2 cups vinegar and enough cold water to cover pickles, and add 1 heaping teaspoon of powdered alum, and 1 teaspoon green coloring. Heat to hot, but do not boil and simmer for 2 hours. That is the seventh day.

Take another pan and measure 6 cups sugar, 6 cups vinegar, 1 ounce allspice (whole), 1 ounce stick cinnamon. Put in a little bag and boil together.

Drain off the green coloring and alum water off the pickles. Pour hot vinegar over pickles, let stand 1 more day. Then reheat vinegar and cover pickles 1 more day. Pack pickles in jars and seal with hot vinegar.

SWEET PICKLES – Mrs. George Wansack

10 medium cucumbers
8 cups sugar
2 tablespoons mixed spice
5 teaspoons salt
4 cups vinegar

Cover whole cucumbers with boiling water. Allow to stand till next morning; drain. Repeat this procedure on next 3 mornings. On the 5th day drain and slice in ½ inch pieces. Combine sugar, spices, salt, and vinegar. Bring to boiling and pour over cucumbers. Let stand 2 days. On third day bring to boiling and seal in hot sterilized jars. Makes 7 pints.

PEPPER SMACKS – Mrs. Nevin Miller

2 dozen peppers—cut in quarters

Cover with hot water and boil 5 minutes. Drain and pack into jars—not too tight.

Mix 1 quart water and 1 quart barrel vinegar, 3 cups sugar and a little salt. Boil and pour over peppers. Add 2 tablespoons oil to each jar and seal. Note: sugar can be decreased according to taste.

CHILLI SAUCE

1 gallon tomatoes
2 cups chopped onions
2 cups chopped red and green sweet peppers
1 pod hot pepper
1 cup sugar
3 tablespoons salt
1 tablespoon mustard seed
1 tablespoon celery seed
3 tablespoons mixed spice
2½ cups vinegar

Wash and drain vegetables. Scald, core, peel and chop tomatoes. Peel onions. Remove seed from peppers, chop and measure. Mix all ingredients except vinegar and spices. Boil 45 minutes. Add spices (tied in bag). Boil until very thick, then add vinegar and boil until thick as desired. (Taste; add more seasoning and sugar if desired.) Pour boiling hot into jar. Seal at once.

BEET RELISH

1 quart chopped cabbage
1 quart chopped beets
2 cups vinegar
1 cup sugar
1 cup grated horseradish

Dissolve sugar in vinegar and scald. Add the rest of the mixture and cook until it boils. Pack into hot sterile jars and seal.

HOT DOG RELISH – Sue Sulick

5 cups ground cucumbers
3 cups ground onions
3 cups chopped celery
2 hot red peppers
2 sweet red or green peppers
¾ cup salt
1½ quarts water
2 quarts white vinegar
3 cups sugar
2 teaspoons mustard seed
2 tablespoons celery seed

Mix vegetables, add salt and water; let stand overnight, drain. Heat vinegar, sugar, spice seeds, bring to a boil; add vegetables and cook slowly for 10 minutes. Put in sterilized jars and seal.

SWEET PEPPERS – Margaret Kudelko

Bring to boil–
1 quart vinegar 1 quart water 3 cups sugar

Cut peppers into halves. Put into liquid and let it come to a boil for 4 minutes. In each jar put 1 teaspoon oil and 1 teaspoon salt. Put in peppers and cover with hot liquid and seal.

"CARROT AND ORANGE MARMALADE" – Mrs. John Shemancik

6 carrots (good sized)
3 oranges
1 lemon
4 cups sugar (about)

Scrape carrots, dice and cook until tender, in as little water as possible. Slice oranges very thin and remove all seeds. Add the juice and the grated rind of the lemon. Combine carrots and fruit, measure and add 2/3 as much sugar. Heat, stirring, until sugar is dissolved. Cook rapidly until thick and clear, stir so it will not scorch. Pour into clean hot glasses. Makes about 6 – 6 ounce glasses.

CHOW CHOW – Irene Andriyo

Makes 12 pints–3 gallons cut up vegetables
(Cook cauliflower first if you want it soft)

1 head cauliflower–
broken into pieces
5 cucumbers, sliced
2 red peppers, diced
½ peck green tomatoes, sliced
6 green peppers, diced
15 medium onions, sliced

(More cucumbers may be used instead of tomatoes according to taste)

Cover with water, stir well with 1 cup salt; let stand overnight. Drain well. Make vinegar mixture, boil and add vegetables. Cook until tender, suit your taste.

VINEGAR SOLUTION:

1½ quarts vinegar
1 pint water
2 teaspoons celery seed
2 teaspoons ginger
2 teaspoons mustard seed
4 cups brown sugar (light)
1 teaspoon turmeric

Pack into hot sterilized jars and seal.

DILL BEAN STICKS – Mrs. Volkay

fresh green beans
fresh dill
garlic
2 cups white vinegar
2 cups water
¼ cup salt
¼ teaspoon cayenne pepper

Wash and clean beans; leave whole. Parboil covered in unsalted boiling water about 10 minutes or until just crisply tender. Drain and rinse with cold water. Put half clove of garlic and head of one fresh dill in each jar, pack beans in jars upright. Heat vinegar, salt and cayenne to boiling, pour into jars and seal. Liquid will cover abour 4 – 16 ounce jars.

BREAD AND BUTTER PICKLES – Ann Ondich

1 gallon sliced green pickles
1 pint sliced white onions
½ cup salt
2 cups water
4 cups sugar
1 tablespoon mustard seed
1 teaspoon turmeric
1 teaspoon celery seed
2 quarts vinegar

Combine cucumbers, onions sprinkled with salt, add water and let stand 3 hours weighted under brine. Drain thoroughly. Combine

sugar, vinegar, spices and bring to boil. Add vegetables (cucumbers and onions) and heat all slowly stirring occasionally, bring just to boil. Seal in hot sterile jars. Makes 3½ to 4 quarts.

CANNED SPAGHETTI SAUCE – Irene Andriyo

Make plain tomato juice from fresh tomatoes in season.

- 9 quarts tomato juice
- 8 cans tomato paste
- 1 cup oil
- 12 onions (ground)
- 8 cloves garlic (ground)
- 1½ teaspoons oregano
- 4 large green peppers (ground)
- 6 hot dry peppers (found in mixed spices) or 2 fresh hot peppers, ground seed and all
- 1 teaspoon salt to each quart of tomato juice used

Saute onions and garlic in oil until transparent. Add tomato juice, tomato paste, ground peppers, hot dry peppers and salt, and oregano. Simmer for 3 to 4 hours, stirring occasionally. Pour boiling sauce into sterilized jars and seal.

BREAD AND BUTTER PICKLES – Ann Paczak

- 4 quarts sliced cucumbers
- 5 to 8 chopped onions
- 2 or 3 chopped peppers
- ½ cup salt

Combine ingredients and cover with ice cubes and let set for 3 hours. Drain water.

- 5 cups sugar
- 5 cups vinegar
- 1½ teaspoons turmeric
- ½ teaspoon cloves
- 2 teaspoons celery seed
- 2 teaspoons mustard seed

Mix and boil for 3 minutes, being careful that it doesn't boil over. Add pickle mixture to this and heat to below boiling point. Put into sterilized jars. (10 pints.)

CHOW CHOW – Margaret Harmody

- 1 peck tomatoes
- 8 onions
- 10 peppers
- 3 tablespoons salt
- ¼ teaspoon cloves
- 3 tablespoons mustard
- 1¾ cups sugar
- 1 tablespoon allspice

Cut up tomatoes, onions and peppers. Add salt and let stand overnight. In morning squeeze out; put in pot and cover with cold water, add spices and sugar and cook until soft.

Pack hot in sterilized jars and seal.

TOMATO RELISH – Mrs. Joseph Volansky

3 dozen red tomatoes, peeled

Chop: 8 onions 6 red sweet peppers 6 green peppers

3½ cups sugar 3 teaspoons salt 3 cups vinegar
2 tablespoons mixed spice in a bag

Cook 1½ hours, seal in hot jars.

SWEET DILL PICKLES – Mrs. George Wansack

In a crock place a layer of dill and ½ ounce mixed pickle spice in bottom.

Place about 30 to 35 medium size pickles, add a layer of dill and another ½ ounce of spice on top. Cover with a rew grape leaves.

Make a brine of 1 cup cooking salt, 1 cup vinegar, 1 gallon water (cool). Mix well and pour over pickles. Cover with a plate and place a heavy weight on top. Keep in a warm place, remove scum daily. Let stand 2 weeks.

Drain the brine off, cut up the pickles.

Make a syrup of:

6 cups vinegar
6 tablespoons cracked cinnamon
12 cups sugar
6 tablespoons whole cloves
6 tablespoons whole peppers
3 cloves garlic (cut up)

Put pickles back in crock, add garlic. Place vinegar and sugar on fire, boil and add spices tied in a bag. Boil about 5 minutes. Pour over pickles hot. Stir every day for 4 days. Pack in jars and boil the syrup from the pickles and pour over pickles and seal.

CRISPY HUNGARIAN PEPPERS – Stella Kernisky

Wash, quarter and seed yellow wax peppers. Do not blanch. Into sterilized quart jars put 1 clove garlic (crushed), 1 tablespoon oil, 1 teaspoon salt and 1 teaspoon sugar. Pack peppers into hot jars. Cover with solution of ½ vinegar and ½ water (boiling). Seal with hot lids.

PICKLES (WHOLE) KOZAR STYLE – Mrs. George Wansack

Fill jars with pickles, garlic and dill.

JUICE:

2½ quarts vinegar
4 quarts water
3 cups sugar
½ cup salt
½ box mixed spice

Bring plain water to a boil, pour on pickles. While setting make juice. Pour out boiling water, pour in boiling juice and seal.

SLICED SWEET PICKLES

6 quarts sliced cucumbers
1 cup salt
6 medium onions, sliced

Put in large pan—cover with water and ice cubes. Let stand 3 hours. Drain.

Boil—

1½ quarts white vinegar
6 cups sugar
½ cup mustard seed
1 tablespoon celery seed

Add cucumbers and onions—do not let them boil. When transparent pack in hot sterilized jars. Seal.

SWEET PICKLES – Mrs. Pete Kernisky

25 cucumbers—4-5 inches long
2 quarts sugar
1 quart vinegar
2 tablespoons whole cloves
2 sticks cinnamon
2 tablespoons alum

Put cucumbers in salt water (1 quart to 4 quarts cold water in crock). Leave in brine for 2 weeks. Place heavy plate on top to keep cucumbers submerged. Remove, wash and slice. Then return to crock and cover with cold water in which alum is dissolved. Let stand for 24 hours. Remove and wash in cold water. Make syrup of sugar, vinegar and spices. Pour over cucumbers for 5 mornings (draining and reheating each morning). On the 5th day, drain and heat syrup. Fill hot jars with cucumbers and cover with hot syrup and seal.

To make the pickles look pretty, put 10 drops green food coloring in syrup—add more until desired color is reached.

KOSHER DILL PICKLES

20-25 cucumbers
1/8 teaspoon alum
1 clove garlic
2 hds. dill
grape leaves
1 hot red pepper
1 quart vinegar
1 cup salt
3 quarts water

Wash cucumbers, let stand in cold water overnight. Pack in sterilized jars. To each quart add alum, garlic, dill and red pepper. Combine vinegar, salt and water. Bring to boil. Fill jars and place grape leaf in each jar and seal. Makes 6 to 8 quarts.

SWEET DILL PICKLES

Wash pickles and pack in hot sterile jars. Fill to top with syrup:

1 cup vinegar
2 cups water
1 teaspoon salt
1 teaspoon saccharine
½ teaspoon powdered alum

Add a sprig of dill with the pickles. Fill jars to top with boiling syrup and seal.

CANNING BREAD AND BUTTER PICKLES – Mrs. John Shemancik

12 medium cucumbers young and tender
5 medium onions
¼ cup salt

Combine and heat to boiling:

1 cup sugar
1½ teaspoons mustard seed
1½ teaspoons celery seed
½ teaspoon curry powder
1 cup vinegar
½ cup water

Wash cucumbers. Peel onions and cut into ¼ inch rings. Arrange in layers, sprinkling the salt on each layer. Let stand 2 to 3 hours. Drain and squeeze out moisture from vegetable. Combine remaining ingredients and heat to boiling. Add cucumbers and onions and simmer 5 to 10 minutes. Pack in hot sterilized jars and seal. Makes about 4 pints.

WRITE EXTRA RECIPIES HERE:-

White Icing

5T flour
1C milk

cook till thick, put damp towel on top & into fruizer

1C Crisco
1C Powdered Sugar

+ vanilla

BASIC RULES FOR TABLE SETTING

Basic rules are created as a guide, and not necessarily followed rigidly. In setting any table, the aims should include ease of serving the food, convenience of flatware arrangement for eating purposes, a centerpiece and a well balanced table. With the proper atmosphere established at the table, eating becomes an enjoyable experience and not a mere task that must be done three times a day. Food that is haphazardly thrown on unmatched plates on a cluttered table certainly does not appeal to the eye.

The decoration need not be elaborate. A simple centerpiece, a dish of fruit, a few flowers, or a figurine or two. A few fresh flowers, for example, when placed on a breakfast table, will not only make the food taste better, but make the entire morning seem brighter.

1. For formal dinners: Use all-over cloth of white damask or lace. For informal dinners and luncheons: Lace or linen mats or runners. For breakfast: Gay, colorful mats or cloths.

2. Place napkins, folded in squares or rectangles, at the left of the forks, open corner nearest to the plate. If no food is on the plates when the guests are seated, the napkin (folded) may be laid on the empty plate.

3. Place silver 1-inch from edge of table in straight line. Place no more than 3 pieces of silver on each side of plate.

4. Place all forks, except cocktail fork, at left of plate with prongs up. Cocktail fork is placed on plate or at extreme right. Knives and spoons are placed at right of plate.

5. Flat silver should be arranged at each place in the order of its use for the various courses, so guests may use the outside pieces on each side first. When salad accompanies main course, dinner fork may be used for both meat course and salad.

6. At informal dinners, dessert silver is usually on the table at beginning of the meal. For more formal service, dessert silver is brought on with the dessert.

7. Place water glass or goblet just above point of knife—bread and butter plate just above the forks. Place small butter spreader across butter plate, either parallel to edge of table or in line with rest of silver.

8. Table decorations should usually be below eye level, except candles, whose flame should be well above it.

How To Serve

1. It is correct to remove and place all dishes from the right, but foods passed must be offered from the left so the guest may use his right hand in serving himself.

2. Always serve coffee and tea, fill water glasses from the right.

3. Just before serving dessert, clear table of everything except centerpiece. Remove crumbs with folded napkin and small plate. Dessert silver may then be put in place or served directly on individual dessert plates.

3 teaspoons = 1 tablespoon
4 tablespoons = ¼ cup
5 1/3 tablespoons = 1/3 cup
8 tablespoons = ½ cup
10 2/3 tablespoons = 2/3 cup
12 tablespoons = ¾ cup
16 tablespoons = 1 cup
2 tablespoons = 1 liquid ounce
1 cup = ½ pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

2 tablespoons fat = 1 ounce
½ cup fat = ¼ pound or 1 stick
1 cup fat = ½ pound
2 cups fat = 1 pound

2¼ cups granulated sugar = 1 pound
2¼ cups firmly packed brown sugar = 1 pound
1 1/3 cups firmly packed brown sugar = 1 cup granulated sugar
3½ cups confectioner's sugar = 1 pound

4 cups sifted all-purpose flour = 1 pound
4½ cups sifted cake flour = 1 pound
1 cup, less 2 tablespoons, sifted all-purpose flour = 1 cup sifted cake flour
1 tablespoon cornstarch = 2 tablespoons flour
5 cups rye flour = 1 pound
3¾ cups whole wheat flour = 1 pound

4 cups cocoa = 1 pound
2 2/3 cups cocoanut = 1½ pound carton
1 medium lemon = 3 tablespoons juice
16 marshmallows = ¼ pound

6 cups cooked macaroni = 8 ounce package
7 cups cooked noodles = 8 ounce package

NUTS—
1 cup chopped = ¼ pound
3½ cups almonds = 1 pound
3½ cups pecans = 1 pound
3 cups walnuts, (broken) = 1 pound

RAISINS—
3¼ cups seeded = 15 ounce package
3 cups seedless = 15 ounce package

2 1/3 cups rice = 1 pound

5 cups grated American cheese = 1 pound
6 2/3 tablespoons cream cheese = 1 3-ounce package

11 finely crumbled graham crackers = 1 cup
4 coarsely crumbled zweiback = 1 cup
9 finely crumbled zweiback = 1 cup

1 1/3 tablespoons vinegar or 1½ tablespoons lemon juice and sweet milk to make 1 cup = 1 cup sour milk
½ cup evaporated milk and ½ cup water = 1 cup milk

Grated peel of lemon = 1½ teaspoons

12 to 14 egg yolks = 1 cup
8 to 10 egg whites = 1 cup

METHODS OF MEAT COOKERY

ALWAYS COOK MEAT AT LOW TEMPERATURE!

HOW TO ROAST:

1. Season with salt and pepper.
2. Place meat fat side up on rack in open roasting pan.
3. Insert meat thermometer.
4. Do not add water. Do not cover. Do not baste.
5. Roast in slow oven—300°—350°.
6. Roast to desired degree of doneness.

HOW TO BROIL:

1. Set oven regulator for broiling.
2. Place meat 2 to 3 inches from heat.
3. Broil until top of meat is brown.
4. Season with salt, pepper.
5. Turn meat and cook until done.
6. Season and serve at once.

HOW TO PANBROIL:

1. Place meat in heavy frying-pan.
2. Do not add fat or water. Do not cover.
3. Cook slowly, turning occasionally.
4. Pour fat from pan as it accumulates.
5. Brown meat on both sides.
6. Season. Serve at once.

HOW TO PANFRY:

1. Brown meat on both sides in small amount of fat.
2. Season with salt and pepper.
3. Do not cover.
4. Cook at moderate temperature, until done, turning occasionally.
5. Remove from pan and serve at once.

HOW TO BRAISE:

1. Brown meat on all sides in fat in heavy utensil.
2. Season with salt and pepper.
3. Add small amount of liquid, if necessary.
4. Cover tightly.
5. Cook at low temperature until tender.

HOW TO COOK IN LIQUID (Large Cuts and Stews)

1. Brown meat on all sides in own fat or lard.
2. Season with salt and pepper.
3. Cover with liquid, cover kettle, cook below boiling point until tender.
4. Add vegetables just long enough before serving to be cooked.

QUANTITIES REQUIRED FOR 50

Food	Serving per Person	Order
Bread–3 pound loaves	1 to 2 slices	2 to 4 loaves
BEVERAGES –		
Coffee	1 cup	1 to 1¼ pound
Cocoa	1 cup	8 ounces
Tea, Hot	1 cup	2½ ounces
Iced	1 glass	3 ounces
DAIRY PRODUCTS –		
Butter	1 pat	1 pound
Coffee Cream	2 teaspoons	1½ quarts
Cheese	1½ ounces	4¾ pounds
Ice Cream	No. 12 dipper	2 gallons
SUGAR –		
Granulated	1½ teaspoons	¾ pound
Loaf	1½ cubes	1½ pounds
MEATS –		
Ground meat, patties	3 ounces	12½ pounds
Meat Loaf	3 ounces	10 pounds
Pork Chops	1 each (3 or 4 to 1 pound	12½ to 15 pounds
Ham, smoked with bone	2 ounces	20 pounds
Turkey, dressed weight	2½ ounces	39 to 40 pounds
RELISHES –		
Celery curls 2½ inches	1 piece	2 medium stalks
Olives, green	3 to 4	2 quarts
Pickles, 3 inches	½ pickle	1½ quarts
VEGETABLES –		
Allow 3 ounces per person	3 ounces	9½ pounds
Head Lettuce		8 to 10 heads
Lettuce for garnish		4 to 5 heads
Potatoes, Mashed	5 ounce portions	18 pounds
Brown	3½ to 4½ ounces	18 to 20 pounds
Scalloped	5 ounces	14 pounds
Sweet Potatoes	4½ to 5 ounces	20 to 22 pounds
PUDDINGS, Soft –		
Cornstarch	½ cup	6 to 7 quarts
Tapioca, etc.	½ cup	6 to 7 quarts
SALAD DRESSING –		
French	¾ to 1 teaspoon	1 quart to 1½ quarts
Mayonnaise	1 to 1½ teaspoons	1½ quarts to 2 quarts
SALADS –		
Cole Slaw, etc.	½ cup	6 quarts
Potato Salad (main course)	1 cup	12 quarts
Fish or Meat Salad (main course)	2/3 cup	8 quarts

QUANTITIES REQUIRED TO SERVE 100 PEOPLE

Coffee	3 pounds
Carrots	33 pounds
Loaf Sugar	3 pounds
Whipping Cream	4 pints
Cabbage for Slaw	20 pounds
Cream	3 quarts
Milk	6 gallons
Fruit Cocktail	2½ gallons
Fruit Juice	4 No. 10 cans
Soup	5 gallons
Wieners	25 pounds
Meat Loaf	24 pounds
Ham	40 pounds
Beef	40 pounds
Roast Pork	40 pounds
Hamburger	36 pounds
Potatoes	35 pounds
Vegetables	4 No. 10 cans
Bread	10 loaves
Rolls	200
Butter	3 pounds
Potato Salad	12 quarts
Lettuce	20 heads
Pies	18

HOUSEHOLD HINTS

When scalding milk, douse pan first in cold water and milk will not scorch.

On the corner of your picnic table cloth, sew on pockets; when in use, put weights in pockets. This keeps cloths from blowing away.

When making fruit salad, put salad dressing in the bowl first, and cut fruit into it; keeps fruit from darkening.

To sharpen scissors, cut through fine sand paper.

Keep your brown sugar in hydrator of refrigerator to keep moist.

If brown sugar gets too hard and lumpy to use, let stand in top of a double boiler over boiling water for a few minutes; it will soften more readily.

Put a thin powder puff dipped in talcum in the heel of each shoe. You'll walk lighter and feel fresher all day long.

For an unusual taste in salad dressing, mash one banana into a cup of mayonnaise.

Run one of baby's cotton swabs around the rim of paint can to remove excess paint that prevents the top from closing completely.

Hang clothes out to air and scrub the interior of the closet with a strong baking soda solution, one cup of soda per bucket of hot water, to overcome dank mildewy aroma.

A teaspoon of cream of tartar in the wash and rinse water erases rust stains from most clothes.

To make summer "slipcovers," tuck and pin attractive bath towels over sofas and chairs. These are cool to sit on and easy to launder.

Oven glass pans hold the heat. Use a 25 degree lower oven temperature or a slightly shorter baking time.

Eggs will beat up more easily when at room temperature and give finer grained, lighter cake. Remove eggs from refrigerator several hours before using.

Avoid noise and draft when you are baking pound cake and you'll have a fine grained cake.

Take from 6 to 12 pieces of chalk, tie them in a bundle and hang it in a damp closet to absorb moisture. This cuts down on mildewing.

When trimming cake frosting, use toothpick to trace design lightly. Then apply trimming.

Grease the pan in which you melt chocolate; makes dishwashing easy afterward. Or melt chocolate in little cup made out of two thicknesses of aluminum foil.

To prevent egg white from spreading when poached, add 1 teaspoon salt or a few drops of vinegar to each cup of water used for poaching.

A large sponge placed in the bottom of your umbrella stand will absorb the dripping water.

Keep bits of cucumber skin where you see ants and they will scram.

Shelf paper won't tear so quickly if you secure it with scotch tape instead of thumbtacks.

To remove grease spots on wallpaper, make a paste of cornstarch and water, let it remain on the spot until dry, then brush off.

If one glass sticks to another, fill the top with cold water and dip the outer one in hot. They'll come apart without strain or breakage.

WEDDING ANNIVERSARIES

FIRST ----------*PAPER*
SECOND ----------*COTTON*
THIRD ----------*LEATHER*
FOURTH ----------*BOOKS*

FIFTH ----------*WOODEN*
SIXTH ----------*IRON*
SEVENTH ----------*COPPER*
EIGHTH ----------*ELECTRIC*

NINTH ----------*POTTERY*
TENTH ----------*TIN*
ELEVENTH ----------*STEEL*
TWELFTH ---------*SILK OR LINEN*

THIRTEENTH ----------*LACE*
FOURTEENTH ----------*IVORY*
FIFTEENTH ----------*CRYSTAL*
TWENTIETH ----------*CHINA*

TWENTY-FIFTH ----------*SILVER*
THIRTIETH ----------*PEARL*
THIRTY-FIFTH---*CORAL OR JADE*
FORTIETH ----------*RUBY*

FORTY-FIFTH ----------*SAPPHIRE*
FIFTIETH ----------*GOLD*
FIFTY-FIFTH ----------*EMERALD*
SEVENTY-FIFTH --------*DIAMOND*

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